JERRY THOMAS'

BARTENDERS GUIDE

CONTAINING

RECEIPTS FOR MIXING

ALL KINDS OF

PUNCH	SANGAREES
EGGNOG	MULLS
JULEPS	TODDIES
SMASHS	SLINGS
COBBLERS	SOURS
COCKTAILS	FLIPS

AND 200 OTHER FANCY DRINKS

TX
951
.T46

Sci RR
Desk

THE BAR-TENDER'S GUIDE

OR

HOW TO MIX ALL KINDS

OF

PLAIN AND FANCY DRINKS

CONTAINING CLEAR AND RELIABLE DIRECTIONS FOR MIXING ALL THE BEVERAGES USED IN THE UNITED STATES, TOGETHER WITH THE MOST POPULAR BRITISH, FRENCH, GERMAN, ITALIAN, RUSSIAN, AND SPANISH RECIPES; EMBRACING PUNCHES, JULEPS, COBBLERS, ETC., ETC., IN ENDLESS VARIETY.

BY JERRY THOMAS

Formerly Principal Bar-Tender at the Metropolitan Hotel, New York, and the Planters' House, St. Louis.

AN ENTIRELY NEW AND ENLARGED EDITION

LIBRARY OF CONGRESS COPYRIGHT JUN 21 1887 15975

NEW YORK
DICK & FITZGERALD, PUBLISHERS
No. 18 ANN STREET.

TX951
.T46

Entered according to Act of Congress, in the year 1862, by
DICK & FITZGERALD,
In the Clerk's Office of the District Court of the United States,
for the Southern District of New York.

Entered according to Act of Congress, in the year 1876,
By DICK & FITZGERALD,
In the Office of the Librarian of Congress, at Washington, D. C.

Copyright, 1887, by
DICK & FITZGERALD.

PREFACE.

This is an Age of Progress; new ideas and new appliances follow each other in rapid succession. Inventive genius is taxed to the uttermost in devising new inventions, not alone for articles of utility or necessity, but to meet the ever-increasing demands for novelties which administer to creature-comfort, and afford gratification to fastidious tastes.

A new beverage is the pride of the Bartender, and its appreciation and adoption his crowning glory.

In this entirely new edition will be found all the latest efforts of the most prominent and successful caterers to the tastes of those who patronize the leading Bars and Wine-Rooms of America, as well as the old and standard favorite beverages, always in general demand.

INDEX.

	Page.
Absinthe and Water	101
" Cocktail	23
" French Method of Serving	102
Ale Flip, English, Hot	96
" in Casks, Directions for Tapping	15
" Punch	95
" Sangaree	60
Allspice, Tincture of	120
Apple Punch	94
" Toddy	41
'Arf-and-'Arf	101
Aromatic Tincture	121
Arrack Punch	68, 83
" " for Bottling	127
" " Imperial	82
Balaklava Nectar	111
Baltimore Egg Nogg	45
Barbadoes Punch	94
Bartenders, Hints and Rules for	13
Bimbo Punch	81
Bishop	64
" à la Prusse	115
" English	64
Bitters, Directions for Cooling	17
" Jerry Thomas' Own	104
" Sherry and	98
Black Stripe	105
Blue Blazer	51
Boonekamp and Whiskey	104
Bottle Cocktail	21
Bottled Beer, Directions for Using	18
" Liquors, Directions for	15
" Velvet	114
Bourbon Cocktail for Bottling	130
" Whiskey Punch for Bottling	123
Brandy and Ginger-Ale	100
" and Gum	100
" and Peach	104
Brandy and Rum Punch	65
" and Rum Punch, Hot	76
" and Soda	99
" Champerelle	38
" Cocktail	19
" " for Bottling	129
" " Improved	19
" Crusta	26
" Daisy	27
" Fix	32
" Fiz	47
" Flip, Cold	55
" Flip, Hot	54
" Pony	99
" Punch	65
" Punch for Bottling	123
" Punch, Imperial	76
" Sangaree	60
" Scaffa	38
" Shrub	63
" Sling, Cold	48
" Sling, Hot	48
" Smash	31
" Sour	40
" Split Soda and	100
" Straight	99
" Tip Top	81
" Toddy, Cold	41
" Toddy, Hot	42
" Tom Collins	54
Burnt Brandy and Peach	104
California Milk Punch	86
Canadian Punch	81
Capillaire	120
Caramel	118
Catawba Cobbler	34
Century Club Punch	86
Champagne Cobbler	33
" Cocktail	21
" Cup à la Brunow	111
" Directions for Icing	15

	Page.
Champagne Punch	75
" Syphon-Corkscrews for	16
" Treatment of	15
Champerelle, Brandy	38
Cherry Shrub	62
Cider, Mulled, with Eggs	57
" Punch	95
Cinnamon, Tincture of	119
Claret Cobbler	34
" Cup	113
" " à la Brunow	111
" " à la Lord Saltoun	115
" Management of	17
" Mulled, à la Lord Saltoun	116
" Punch	70
" Punch for Bottling	128
Cloves, Tincture of	119
Cobbler, Catawba	34
" Champagne	33
" Claret	34
" Hock	34
" Sauterne	34
" Sherry	33
" Whiskey	34
Cocktail, Absinthe	23
" Bottle	21
" Bourbon for Bottling	130
" Brandy	19
" " for Bottling	129
" " Improved	19
" Champagne	21
" Coffee	22
" Fancy Vermouth	23
" Gin	20
" " for Bottling	130
" " Improved	21
" Japanese	23
" Jersey	24
" Manhattan	24
" Martinez	25
" Morning Glory	25
" Old Tom Gin	21
" Saratoga	24
" Soda	109
" Vermouth	22
" Whiskey	20
" " Improved	20
Coffee Cocktail	22
Cognac, Essence of	117
" Hints on Cooling	17
Cold Drinks, Hints for	14
" Punch, Directions for	14
Colorings, &c., To prepare	116
Columbia Skin	53
Copenhagen	52
Cordials, Directions for Cooling	17
Couperee, West Indian	38
Crimean Cup à la Marmora	111
" " " Wyndham	112
Crusta, Brandy	26
" Gin	27
" Whiskey	26
Curaçoa, English	114
" Punch	72
Currant Shrub	62
Daisy, Brandy	27
" Gin	28
" Santa Cruz Rum	27
" Whiskey	27
D'Orsay Punch for Bottling	124
Drinks, Hints for Preparing	13
Dry Punch	91
Duke of Norfolk Punch	88
" " " for Bottling	126
Egg Lemonade	107
" Milk Punch	69
" Nogg	43
" " Baltimore	45
" " for a Party	44
" " General Harrison's	45
" " Hints for Mixing	14
" " Hot	44
" " Sherry	45
" Sherry and	98
" Sour	41
Eggs, Hints for Using	14
El Dorado Punch	70
Empire City Punch for Bottling	125
English Bishop	64
" Curaçoa	114
" Drinks, Fancy	110
" Hot Rum Flip	95

	Page.
English Ale Flip	96
" Milk Punch	87
Essence of Cognac	117
" Lemon	117
Essences, Syrups, Tinctures, &c., To prepare	116
Essences, Punch	121
Faivre's Pousse Café	37
Fancy Drinks, English	110
" " General directions for	13
" Vermouth Cocktail	23
Fish-House Punch, Philadelphia	79
Fix, Brandy	32
" Gin	32
" Santa Cruz	32
" Whiskey	33
Fiz, Brandy	47
" Gin	47
" Golden	48
" Santa Cruz	46
" Silver	47
" Whiskey	46
Flip, Brandy, cold	55
" Brandy, hot	54
" English hot ale	96
" English hot Rum	95
" Gin, cold	56
" Gin, hot	55
" Port Wine	56
" Rum, cold	55
" Rum, hot	54, 95
" Sherry Wine	56
" Whiskey, cold	56
" Whiskey, hot	54
Ford, Punch á la	90
French method of serving Absinthe	102
Gentian, Tincture of	120
General Harrison's Egg Nogg	45
Georgia Mint Julep, Real	29
Gin and Pine	105
" " Tansy	105
" " Wormwood	106
" Cocktail	20
" Cocktail for bottling	130
Gin Cocktail, Improved	21
" Crusta	27
" Daisy	28
" Fix	32
" Fiz	47
" Flip, cold	56
" Flip, hot	55
" Julep	30
" Punch	66
" Punch, Soyer's	83
" Sangaree	60
" Sling, cold	49
" Sling, hot	49
" Smash	31
" Sour	39
" Straight	99
" Toddy, cold	42
" Toddy, hot	42
" Tom Collins	54
Ginger Ale, Brandy and	100
Golden Fiz	48
Gothic Punch	90
Grassot Punch	74
Gum, Brandy and	100
" Syrup	117
Half and Half	101
Hints for Bartenders	13
" " Mixing Drinks	13
Hock Cobbler	34
Honey, Peach and	105
Hot Drinks, Hints for	13
Ice, Hints for handling	13
" " " using	14
Ice, Sherry and	98
Icing Sparkling Wines	16
Imperial Arrack Punch	82
" Brandy Punch	76
" Punch	78
" Punch for bottling	125
Irish Whiskey Punch, hot	67
" " Toddy, cold	43
" " Skin	53
Italian Lemonade	115
Japanese Cocktail	23
Jelly, Punch	91

	Page.
Jerry Thomas' Decanter Bitters	104
Jersey Cocktail	24
" Sour	40
Julep, Gin	30
" Mint	28
" Mint Real Georgia	29
" Pineapple	30
" Whiskey	30
Kirschwasser Punch for bottling	122
Knickerbocker	35
Lager Beer, Bottled, Directions for using	18
" " Management of	17
" " Tapping and Keeping fresh	17
La Patria Punch	79
Lemon, Essence of	117
" Peel, Tincture of	119
Lemon Syrup	117
Lemonade, Egg	107
" Fine for Parties	108
" Italian	115
" Orgeat	107
" Plain	106
" Seltzer	107
" Soda	107
Light Guard Punch	79
Liqueur, Quince	59
Liquors in Barrels, Treatment of	15
" Bottles, Directions for	15
Locomotive	97
Manhattan Cocktail	24
" Milk Punch	69
Maraschino Punch	74
Martinez Cocktail	25
Medford Rum Punch	66
Milk and Seltzer	106
" Hints for using	14
" Punch	69
" " California	86
" " Egg	69
" " English	87
" " Hints for mixing	14
" " hot	69
Milk Punch, Manhattan	69
" White Tiger's	97
Mineral Waters, How to cool	16
Mint Julep	28
" " Real Georgia	29
Mississippi Punch	75
Morning Glory Cocktail	25
Mulled Cider with eggs	57
" Claret à la Lord Saltoun	116
" Sherry	57
" Wine with eggs	56
" Wine without eggs	58
Nectar, Balaklava	111
" for Dog Days	109
" Punch	92
" Soda	108
Negus Port Wine	61
" Sherry	62
" Soda	62
Nonsuch Punch for bottling	80
Nuremburg Punch	83
Old Tom Gin Cocktail	21
Orange Peel, Tincture of	119
" Punch	93
Orgeat Lemonade	107
" Punch	71
Oxford Punch	87
Parisian Pousse Café	37
Peach and Honey	105
" Burnt Brandy and	104
Philadelphia Fish-House Punch	79
Pineapple Julep	30
" Punch	84
Pine, Gin and	105
Plain Lemonade	106
" Syrup	116
Pony Brandy	99
Porter Cup	113
" in Casks, Directions for	15
" Sangaree	60
Porteree	61
Port Wine Flip	56
" Management of	17
" Negus	61
" Sangaree	59

	Page.
Pousse Café Faivre's	37
" " Parisian	37
" " Santina's	37
" " Saratoga	38
Pousse l'Amour	36
Prepared Cocktails for bottling.	129
" Punches, Recipes for	121
Punch à la Ford	90
" à la Romaine	88
" Ale	95
" Apple	94
" Arrack	68, 83
" " for bottling	127
" Barbadoes	94
" Bimbo	81
" Brandy	65
" Brandy and Rum	65
" " " "Hot	76
" " for Bottling	123
" California Milk	86
" Canadian	81
" Century Club	86
" Champagne	75
" Cider	95
" Claret	70
" " for Bottling	128
" Cold, General Directions	15
" Curaçoa	72
" d'Orsay, for Bottling	124
" Dry	91
" Duke of Norfolk for Bottling	88, 126
" Egg Milk	69
" El Dorado	70
" Empire City, for Bottling	125
" English Milk	87
" Essences, Recipes for	121
" Gin	66, 83
" Gothic	90
" Grassot	74
" Imperial	78
" " Arrack	82
" " Brandy	76
" " for Bottling	125
" Irish Whiskey, Hot	67
" Jelly	91

	Page.
Punch, Kirschwasser, for Bottling	122
" La Patria	79
" Light Guard	79
" Manhattan Milk	69
" Maraschino	74
" Medford Rum	66
" Milk	69
" " English	87
" " Hot	69
" Mississippi	75
" Nectar	92
" Non Such, for Bottling.	80
" Nurenburg	83
" Orange	93
" Orgeat	71
" Oxford	87
" Philadelphia Fish House	79
" Pine Apple	84
" Prepared Recipes for	121
" Raspberry Whiskey for Bottling	125
" Regent's	92
" " for Bottling	128
" Rochester	80
" Rocky Mountain	77
" Roman	72
" " for Bottling	122
" Royal	85
" Ruby, Cold	82
" Rum	66
" Rum, for Bottling	124, 126
" Santa Cruz Rum	66
" Sauterne	70
" Scotch Whiskey	67
" Seventh Regiment	73
" Sherry	71
" Sixty-Ninth Regiment	73
" Soyer's Gin	83
" Spread Eagle	80
" St. Charles	73
" St. Domingo for Bottling	124
" Tea	89
" Thirty-Seventh Reg't or Victoria	78
" Tip Top Brandy	81
" United Service	84

	Page.
Punch, Vanilla	71
" Victoria	78
" Wedding	93
" West Indian	94
" Whiskey	68
" " for Bottling	123
" Wine for Bottling	127
Quince Liqueur	59
Raspberry Shrub	63
" Whiskey Punch for Bottling	125
Ratafia	120
Regent's Punch	92
" " for Bottling	128
Rhine Wine and Seltzer	100
" Wines, Management of	17
Rochester Punch	80
Rock and Rye	102
Rocky Mountain Punch	77
Romaine, Punch à la	88
Roman Punch	72
" " for Bottling	122
Royal Punch	85
Ruby Punch, cold	82
Rum Daisy, Santa Cruz	27
" Flip, cold	55
" " hot	54, 95
Rumfustian	112
Rum, Hot	50
" " Spiced	50
" Punch, for Bottling	124, 126
" " Medford	66
" " Santa Cruz	66
" Shrub	63
Rye, Rock and	102
Sangaree, Ale	60
" Brandy	60
" Gin	60
" Porter	60
" Port Wine	59
" Sherry	59
Santa Cruz Daisy	27
" " Fix	32
" " Fiz	46
" " Rum Punch	66
Santa Cruz, Sour	39
Santina's Pousse Café	37
Saratoga Brace-Up	35
" Cocktail	24
" Cooler	106
" Pousse Café	38
Sauterne Cobbler	34
" Punch	70
Scaffa Brandy	38
Scotch Whiskey Punch, Hot	67
" " Skin	52
Seltzer Lemonade	107
" Milk and	106
" Rhine Wine and	100
Seventh Regiment Punch	73
Shandy Gaff	101
Sherry and Bitters	98
" " Egg	98
" " Ice	98
" Cobbler	33
" Egg Nogg	45
" Flip	56
" Management of	17
" Mulled with Eggs	57
" Negus	62
" Punch	71
" Sangaree	59
Shrub, Brandy	63
" Cherry	62
" Currant	62
" Raspberry	63
" Rum	63
Silver Fiz	47
Sixty-Ninth Regiment Punch	73
Skin, Columbia	53
" Irish Whiskey	53
" Scotch Whiskey	52
Sleeper	96
Sling, Brandy, cold	48
" " hot	48
" Gin, cold	49
" hot	49
" Whiskey, cold	49
" " hot	50
Smash, Brandy	31
" Gin	31
" Whiskey	31
Soda, Brandy and	99

	Page.
Soda Cocktail	109
" Lemonade	107
" Nectar	108
" Negus	62
Solferino Coloring	118
Sour, Brandy	40
" Egg	41
" Gin	39
" Jersey	40
" Santa Cruz	39
" Whiskey	40
Soyer's Gin Punch	83
Sparkling Wines, Directions for Icing	16
Spiced Rum, hot	50
Split Soda and Brandy	100
Spread Eagle Punch	80
St. Charles' Punch	73
St. Domingo Punch, for Bottling	124
Still Wines, Directions for Cooling	17
Stone Fence	102
Stone Wall	99
Straight Drinks, Directions for.	99
Sugar, Hints for Using	14
Syrup, Gum	117
" Lemon	117
" Plain	116
Syrups, Directions for Cooling.	17
" " " Using	18
" Recipes for Preparing	116
Tansy, Gin and	105
Tea Punch	89
Temperance Drinks	106
Thirty-Second Regiment Punch	78
Tincture, Aromatic	121
" of Allspice	120
" " Cinnamon	119
" " Cloves	119
" " Gentian,	120
" " Lemon Peel	119
" " Orange Peel	119
Tinctures, To Prepare	116
Tip Top Brandy Punch	81
Toddy, Apple	41
" Brandy, cold	41
Toddy, Brandy, hot	42
" Gin, cold	42
" " hot	42
" Irish Whiskey, cold	43
" Whiskey cold	43
" " hot	43
Tom and Jerry	51
" " " How to serve	52
Tom Collins Brandy	54
" " Gin	54
" " Whiskey	53
United Service Punch	84
Vanilla Punch	71
Vermouth Cocktail	22
" " Fancy	23
Victoria Punch	78
Wedding Punch	93
West India Couperee	38
" " Punch	94
Whiskey, Boonekamp and	104
" Cobbler	34
" Cocktail	20
" " Improved	20
" Crusta	26
" Daisy	27
" Fix	33
" Fiz	46
" Flip, cold	56
" " hot	54
" Hints on cooling	17
" Julep	30
" Punch, Bourbon, for bottling	123
" " cold	68
" " Imperial for bottling	125
" " Irish, hot	67
" " Scotch, hot	67
" Skin, Irish	53
" " Scotch	52
" Sling, cold	49
" " hot	50
" Smash	31
" Sour	40
" Straight	99

Page.

Whiskey, Toddy, cold..... 43
" " hot..... 43
" " Irish..... 43
" Tom Collins..... 53
White Lion..... 39
" Plush..... 102
" Tiger's milk..... 97
Wine Mulled, with eggs..... 56
" " without eggs..... 58
" Punch for Bottling..... 127
Wines, Sparkling, Directions for icing..... 16
Wines, Still, Management of.... 17
Wormwood, Gin and..... 106

TEMPERANCE DRINKS.

Egg Lemonade..... 107
Fine Lemonade for Parties..... 108
Milk and Seltzer..... 106
Nectar for Dog-Days..... 109
Orgeat Lemonade..... 107
Plain Lemonade..... 106
Saratoga Cooler..... 106
Soda Cocktail..... 108
" Lemonade..... 107
" Nectar..... 108

FANCY ENGLISH DRINKS.

Balaklava Nectar..... 111
Bishop à la Prusse..... 115
Bottled Velvet..... 114
Champagne Cup à la Brunow... 111
Claret Cup..... 113
" " à la Brunow..... 110
" " á la Lord Saltoun.... 115
Crimean Cup à la Marmora..... 111
" " à la Wyndham..... 112
English Curaçoa..... 114
Italian Lemonade..... 115
Mulled Claret à la Lord Saltoun 116
Porter Cup..... 113
Rumfustian..... 112

Page.

SYRUPS, ESSENCES, TINCTURES, COLORINGS, &c.

Aromatic Tincture..... 121
Capillaire..... 120
Ca[illegible]l..... 118
Essence of Cognac..... 117
" Lemon..... 117
Gum Syrup..... 117
Lemon Syrup..... 117
Plain Syrup..... 116
Ratafia..... 120
Solferino Coloring..... 118
Tincture of Allspice..... 120
" Cinnamon..... 119
" Cloves..... 119
" Gentian..... 120
" Lemon Peel..... 119
" Orange Peel..... 119

PREPARED PUNCHES FOR BOTTLING.

Duke of Norfolk Punch..... 126
Empire City Punch..... 125
Essence of Arrack Punch..... 127
" Bourbon Whiskey Punch..... 123
" Brandy Punch..... 123
" Claret Punch..... 128
" Kirschwasser Punch 122
" Punch D'Orsay..... 124
" Regent Punch..... 128
" Roman Punch..... 122
" Rum Punch.....124, 126
" St. Domingo Punch. 124
" Wine Punch..... 127
Imperial Raspberry Whiskey Punch..... 125

PREPARED COCKTAILS FOR BOTTLING.

Bourbon Cocktail..... 130
Brandy " 129
" " Imitation..... 129
Gin " 130

HINTS AND RULES

FOR BARTENDERS.

1. An efficient bartender's first aim should be to please his customers, paying particular attention to meet the individual wishes of those whose tastes and desires he has already watched and ascertained; and, with those whose peculiarities he has had no opportunity of learning, he should politely inquire how they wish their beverages served, and use his best judgment in endeavoring to fulfill their desires to their entire satisfaction. In this way he will not fail to acquire popularity and success.

2. Ice must be washed clean before being used, and then never touched with the hand, but placed in the glass either with an ice-scoop or tongs.

3. Fancy drinks are usually ornamented with such fruits as are in season. When a beverage requires to be strained into a glass, the fruit is added after straining; but when this is not the case, the fruit is introduced into the glass at once. Fruit, of course, must not be handled, but picked up with a silver spoon or fork.

4. In preparing any kind of a hot drink, the glass should always be first rinsed rapidly with hot water; if this is not done the drink cannot be served sufficiently hot to suit a fastidious customer. Besides, the heating of the glass will prevent it from breaking when the boiling water is suddenly introduced.

5. In preparing cold drinks great discrimination should be observed in the use of ice. As a general rule, shaved ice should be used when spirits form the principal ingredient of the drink, and no water is employed. When eggs, milk, wine, vermouth, seltzer or other mineral waters are used in preparing a drink, it is better to use small lumps of ice, and these should always be removed from the glass before serving to the customer.

6. Sugar does not readily dissolve in spirits ; therefore, when making any kind of hot drink, put sufficient boiling water in the glass to dissolve the sugar, before you add the spirits.

7. When making cold mixed-drinks it is usually better to dissolve the sugar with a little cold water, before adding the spirits. This is not, however, necessary when a quantity of shaved ice is used. In making Cocktails the use of syrup has almost entirely superseded white sugar.

8. When drinks are made with eggs, or milk, or both, and hot wine or spirits is to be mixed with them, *the latter must always be poured upon the former gradually,* and the mixture stirred briskly during the process ; otherwise the eggs and milk will curdle. This is more particularly the case when large quantities of such mixtures are to be prepared. Such drinks as "English Rum Flip," "Hot Egg Nogg" and "Mulled Wine," are sure to be spoiled unless these precautions are observed.

9. In preparing Milk Punch or Egg Nogg in quantity, the milk or eggs should be poured upon the wine

or spirits, very gradually, and continually beating the mixture in order to mix the ingredients thoroughly.

10. When preparing cold Punch, the bowl should be placed in a tin or metal vessel about the same depth as the height of the bowl, the space between the bowl and the vessel being packed with ice, and a little rock-salt sprinkled over the surface, which has the effect of producing a freezing mixture, much colder than the plain ice. Towels may be pinned around the exterior of the vessel, and the exposed surface of the ice trimmed with fruit or leaves, giving the whole an attractive appearance.

11. In case brandy, whiskey, or other liquors are to be drawn for use direct from the wood, the cask should be placed upon a skid, a substantial stand made expressly for the purpose, and kept in a place where the temperature is moderate and uniform.

12. Bottles containing liquor should be kept lying down, in order to keep the corks moist, and prevent the strength being lost by evaporation.

13. Casks containing Ale or Porter should be tapped before placing them on the skid, and then allowed sufficient time for the contents to settle and become clear before using.

14. Champagne requires careful treatment. It is not advisable to place more at a time on ice than is likely to be used, because if removed from the ice and again allowed to get warmer, a second icing injures both flavor and strength.

15. When champagne has been well iced, it requires a good deal of care in handling the bottles; cold ren-

ders the glass brittle, and less able to withstand the expansive pressure of the contents.

16. Bottles containing champagne, or any other brisk wines, must be kept laying down; if in an upright position for any length of time, the corks become dry, and the gas is liable to escape.

17. During the process of cooling sparkling wines, the bottles should not be placed in direct contact with the ice, because that portion of the bottle which touches the ice cools more rapidly than the remainder, causing unequal contraction and consequent tendency to crack.

18. When sparkling wines are served in the bottle, they should be put in an ice-pail, and the space between the bottles and pail filled with ice broken small. When the bottle is entirely surrounded by ice, the liability of cracking from unequal contraction does not exist.

19. When Champagne is in occasional use, being served by the glass or for mixing beverages, it is a good plan to place the bottle on a rack, the neck sloping downwards, and insert through the cork a corkscrew syphon provided with a cut off or faucet, by the use of which a small portion may be drawn off at a time without allowing any escape of the gas.

20. Mineral waters contained in syphons should be cooled gradually, and not allowed to stand in contact with the ice. Although the syphons are constructed of very thick glass, this very thickness, while affording complete resistance to the expansion of the gas contained, is the more liable to crack from unequal contraction, when only one portion of the syphon is touching the ice.

21. Cordials, Bitters, and Syrups should be cooled gradually, and not laid upon ice. A moderate degree of coolness is sufficient for these preparations, as they are only used in small portions for mixing and flavoring.

22. Claret, Rhine-Wines, Sherry, Port, etc., require special attention. Their temperature should not be too cold; and, when poured into glasses, the bottle should be steadily handled, so that any sediment that may be in the bottom of the bottle is not disturbed. Bottles containing these wines, when laid away, should be placed on their sides, to keep the corks moist.

23. Whiskey is usually kept directly on ice, but brandy and other liquors require only a moderate temperature. Fine old Cognac loses its "velvet" when chilled.

24. The refreshing qualities and flavor of Lager beer depend very largely on the manner of keeping and handling. Casks or kegs containing it should be kept at a temperature of about 40°. Lager is always in its best condition when it comes from the brewer's ice-house. When carted through the streets on a hot summer's day, the temperature is quickly increased, and it must then be stored in a refrigerator for three or four days in order to reduce it to a proper temperature before using.

25. When the consumption of a keg of beer is sufficiently rapid, it is best drawn directly from the keg, the first glass drawn being rejected. The tap must be thoroughly cleansed before using; and, as soon as the beer ceases to run freely, a vent is placed in the bung.

When, however, the keg has to stand in use for some time before it becomes empty, a considerable amount of gas will escape every time the vent is opened, and the beer will soon become "flat, stale and unprofitable" at least for the consumer. To obviate this, and to keep the beer tolerably fresh to the end, the vent is not used, but a tube is inserted in the vent-hole, leading to a receiver or cylinder containing air, compressed either by water-power or a hand force-pump. This exerts a continual pressure on the surface of the beer, and prevents the gas from rising. Too great an amount of air-pressure should be avoided, because the beer will be driven too forcibly through the tap, and fill the glass with more froth and less beer than a thirsty drinker would care to pay for.

The air in the cylinder should be drawn from a pure source, by means of a tube, if necessary, leading to the open air. The air in a cellar or even a close apartment is rarely pure, and would have a decidedly unwholesome effect on the beer.

26. Bottled Beer should be kept in a cool place or in a refrigerator, not in contact with the ice. The bottles ought to stand upright, so that any sediment will settle to the bottom. It is, therefore, not advisable to pour the last dregs of the bottle into the glass.

27. Syrups are peculiarly attractive to ants, flies, and other insects; they should, therefore, be kept in closely corked vessels; and, when in bottles for use, be kept in a cool place, properly corked, a rubber cork being most convenient, and the bottles standing upright in water. In this manner the bottles will be out of the reach of insects of every kind.

JERRY THOMAS'

BARTENDER'S GUIDE

OR

HOW TO MIX DRINKS.

Brandy Cocktail.

(Use small bar-glass.)

Take 3 or 4 dashes of gum syrup.
2 dashes of bitters (Boker's or Angostura).
1 wine-glass of brandy.
1 or 2 dashes of Curaçoa.

Fill the glass one-third full of shaved ice, shake up well and strain into a cocktail glass. Twist a small piece of lemon rind in it and serve.

Improved Brandy Cocktail.

(Use ordinary bar-glass.)

Take 2 dashes Boker's (or Angostura) Bitters.
3 dashes gum syrup.
2 dashes Maraschino.
1 dash Absinthe.
1 small piece of the yellow rind of a lemon, twisted to express the oil.
1 small wine-glass of brandy.

Fill glass one-third full of shaved ice, shake well, and strain into a fancy cocktail glass, put the lemon peel in the glass and serve.

The flavor is improved by moistening the edge of the cocktail glass with a piece of lemon.

Whiskey Cocktail.

(Use small bar-glass.)

Take 3 or 4 dashes of gum syrup.
2 dashes of bitters (Boker's).
1 wine-glass of whiskey.

Fill one-third full of fine ice ; shake and strain in a fancy red wine-glass. Put in a piece of twisted lemon peel in the glass and serve.

Improved Whiskey Cocktail.

Prepared in the same manner as the Improved Brandy Cocktail, by substituting Bourbon or rye whiskey for the brandy.

Gin Cocktail.

(Use small bar-glass.)

Take 3 or 4 dashes of gum syrup.
2 dashes of bitters (Boker's).
1 wine-glass of Holland gin.
1 or 2 dashes of Curaçoa.

Fill the glass one-third full of shaved ice, and strain into a cocktail glass. Twist a small piece of lemon peel, place it in the glass, and serve.

Old Tom Gin Cocktail.

Same as the foregoing, substituting Old Tom, instead of the Holland gin.

Improved Gin Cocktail.

Made the same way as the Improved Brandy Cocktail substituting Holland or Old Tom gin for the brandy.

Bottle Cocktail.

To make a splendid bottle of brandy cocktail, use the following ingredients:

Take ⅔ brandy.
⅓ water.
1 pony-glass of Boker's bitters.
1 wine-glass of gum syrup.
½ pony-glass of Curaçoa.

The author has always used this recipe in compounding the above beverage for connoisseurs.

Whiskey and gin cocktails, in bottles, may be made by using the above recipe, and substituting those liquors instead of brandy.

Champagne Cocktail.

(Pint bottle of wine for three goblets.)

(Per glass.)

Take 1 lump of sugar.
1 or 2 dashes Angostura bitters.
1 small lump of ice.

Fill the goblet with wine, stir up with a spoon, and serve with a thin piece of twisted lemon peel.

A quart bottle of wine will make six cocktails.

Coffee Cocktail.

(Use a large bar-glass.)

Take 1 tea-spoonful powdered white sugar.
1 fresh egg.
1 large wine-glass of port wine.
1 pony of brandy.
2 or 3 lumps of ice.

Break the egg into the glass, put in the sugar, and lastly the port wine, brandy and ice.

Shake up very thoroughly. and strain into a medium bar goblet. Grate a little nutmeg on top before serving.

The name of this drink is a misnomer, as coffee and bitters are not to be found among its ingredients, but it looks like coffee when it has been properly concocted, and hence probably its name.

Vermouth Cocktail.

(Use small bar-glass.)

Take 2 dashes of Boker's bitters.
1 wine-glass of Vermouth.
1 quarter slice of lemon.

Shake the bitters and vermouth with a small lump of ice, strain in a cocktail glass in which the lemon has been placed. If the customer perfers it very sweet, add two dashes of gum syrup.

Fancy Vermouth Cocktail.

(Use small bar-glass.)

Take 2 dashes Angostura bitters.
2 dashes Maraschino.
1 wine-glass of Vermouth.
1 quarter slice of lemon.

Fill the glass one-quarter full of shaved ice, shake well and strain into a cocktail glass ; garnish with the lemon.

Absinthe Cocktail.

(Use small bar-glass.)

Take 2 dashes of Anisette.
1 dash of Angostura bitters.
1 pony-glass of Absinthe.

Pour about one wine-glass of water into the tumbler in a small stream from the ice pitcher, or preferably from an absinthe glass. Shake up *very* thoroughly with ice, and strain into a claret glass.

Japanese Cocktail.

(Use small bar-glass.

Take 1 table-spoonful of orgeat syrup.
2 dashes of Boker's bitters.
1 wine-glass of brandy.
1 or 2 pieces of lemon peel.

Fill the tumbler one-third with ice, stir well with a spoon, and strain into a cocktail glass.

Jersey Cocktail.

(Use large bar-glass.)

Take 1 tea-spoonful of fine white sugar.
2 dashes of bitters.
3 or 4 lumps of ice.

Fill tumbler with cider, and mix well with a spoon, and remove the ice before serving.

Soda Cocktail.

(Use large bar-glass.)

For this drink, see Index, "Temperance Drinks."

Manhattan Cocktail.

(Use small bar-glass.)

Take 2 dashes of Curaçoa or Maraschino.
1 pony of rye whiskey.
1 wine-glass of vermouth.
3 dashes of Boker's bitters.
2 small lumps of ice.

Shake up well, and strain into a claret glass. Put a quarter of a slice of lemon in the glass and serve. If the customer prefers it very sweet use also two dashes of gum syrup.

Saratoga Cocktail.

(Use small bar-glass.)

Take 2 dashes Angostura bitters.
1 pony of brandy.

1 pony of whiskey.
1 pony of Vermouth.

Shake up well with two small lumps of ice ; strain into a claret glass, and serve with a quarter of a slice of lemon.

Morning Glory Cocktail.

(Use medium bar-glass.)

Take 3 dashes of gum syrup.
2 dashes of Curaçoa.
2 dashes of Boker's bitters.
1 dash of Absinthe.
1 pony of brandy.
1 pony of whiskey.
1 piece of lemon peel, twisted to express the oil.
2 small pieces of ice.

Stir thoroughly and remove the ice. Fill the glass with Seltzer water or plain soda, and stir with a teaspoon having a little sugar in it.

Martinez Cocktail.

(Use small bar-glass.)

Take 1 dash of Boker's bitters.
2 dashes of Maraschino.
1 pony of Old Tom gin.
1 wine-glass of Vermouth.
2 small lumps of ice.

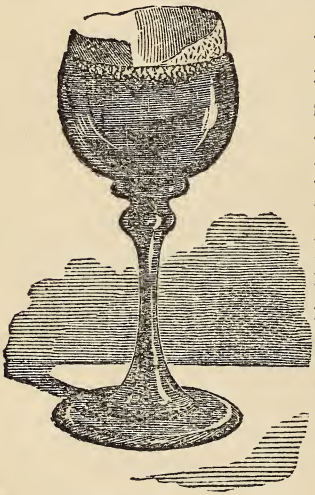
Shake up thoroughly, and strain into a large cocktail glass. Put a quarter of a slice of lemon in the glass, and serve. If the guest prefers it very sweet, add two dashes of gum syrup.

Brandy Crusta.

(Use small bar-glass.)

Take 3 or 4 dashes of gum syrup.
1 dash of Boker's bitters.
1 wine-glass of brandy.
2 dashes of Curaçoa.
1 dash lemon juice.

Before mixing the above ingredients, prepare a cocktail glass as follows:



BRANDY CRUSTA.

Rub a sliced lemon around the rim of the glass, and dip it in pulverized white sugar, so that the sugar will adhere to the edge of the glass. Pare half a lemon the same as you would an apple (all in one piece) so that the paring will fit in the wine-glass, as shown in the cut. Put the above ingredients into a small whiskey glass filled one-third full of shaved ice, shake up well and strain the liquid into the cocktail glass prepared as above directed.

Whiskey Crusta.

(Use small bar-glass.)

The whiskey crusta is made in the same manner as the brandy crusta, using whiskey instead of brandy.

Gin Crusta.

(Use small bar-glass.)

Gin crusta is made like the brandy crusta, using gin instead of brandy.

Brandy Daisy.

(Use small bar-glass.)

Take 3 or 4 dashes of gum syrup.
2 or 3 dashes of Curaçoa cordial.
The juice of half a small lemon.
1 small wine-glass of brandy.
2 dashes of Jamaica rum.

Fill glass one-third full of shaved ice.

Shake well, strain into a large cocktail glass, and fill up with Seltzer water from a syphon.

Whiskey Daisy.

(Use small bar-glass.)

Take 3 dashes gum syrup.
2 dashes Orgeat syrup.
The juice of half a small lemon.
1 wine-glass of Bourbon, or rye whiskey.

Fill glass one-third full of shaved ice.

Shake well, strain into a large cocktail glass, and fill up with Seltzer or Apollinaris water.

Santa Cruz Rum Daisy.

(Use small bar-glass.)

Take 3 or 4 dashes of gum syrup.
2 or 3 dashes of Maraschino or Curaçoa.

The juice of half a small lemon.
1 wine-glass of Santa Cruz rum.

Fill glass one-third full of shaved ice.

Shake thoroughly, strain into a large cocktail glass, and fill up with Apollinaris or Seltzer water.

Gin Daisy.

(Use small bar-glass.)

Take 3 or 4 dashes of Orgeat, or gum syrup.
3 dashes of Maraschino.
The juice of half a small lemon.
1 wine-glass of Holland gin.

Fill glass one-third full of shaved ice.

Shake well, strain into a large cocktail glass, and fill up with Seltzer or Apollinaris water.

Mint Julep.

(Use large bar-glass.)

Take 1 table-spoonful of white pulverized sugar.
2½ table-spoonfuls of water, mix well with a spoon.
1½ wine-glass full of brandy.

Take three or four sprigs of fresh mint, and press them well in the sugar and water, until the flavor of the mint is extracted; add the brandy, and fill the glass with fine shaved ice, then draw out the sprigs of mint and insert them in the ice with the stems downward, so that the leaves will be above, in the shape of a bouquet; arrange berries, and small pieces of sliced orange on top in a tasty manner, dash with Jamaica rum, and serve with a straw.

The Real Georgia Mint Julep.

(Use large bar-glass.)

Take 1 tea-spoonful of white powered sugar.
¾ wine-glass of Cognac brandy.
¾ wine-glass of peach brandy.
About 12 sprigs of the tender shoots of mint.

Put the mint in the tumbler, add the sugar, having previously dissolved it in a little water, then the brandy, and lastly, fill up the glass with shaved ice. Stir with a spoon but do not crush the mint. This is the genuine method of concocting a Southern mint julep, but whiskey may be substituted for brandy if preferred.

A Georgia paper recently speaking on this subject says:

Probably the old-fashioned julep is in its decadence as a public drink, but it does not follow that the art of constructing this famous Southern refresher is lost. On the contrary, we have knowledge of several old-fashioned gardens where the mint bed under the southern wall still blooms luxuriantly; where white fingers of household angels come every day about this time of the year and pluck a few sprays of the aromatic herb to build a julep for poor old shaky grandpa, who sits in the shady corner of the veranda with his feet on the rail and his head busy with the olden days. In such a household the art is still preserved. With her sleeves rolled up, the rosy granddaughter stirs sugar in a couple of table-spoonfuls of sparkling water, packs crushed ice to the top of the heavy cut-glass goblet, pours in the mellow whiskey until an overthrow threatens and then daintily thrusts the mint sprays into the crevices. And the old man, rousing from his dreams, blesses the vision which seems to rise up from the buried days of his youth, and with his gay nose nestling peacefully in the nosegay at the summit of his midday refresher, quaffs the icy drink,

and with a long-drawn sigh of relief sinks back to dream again until the dinner bell sounds its hospitable summons. The mint julep still lives, but it is by no means fashionable. Somehow the idea has gotten abroad that the mint ought to be crushed and shaken up with water and whiskey in equal proportions. No man can fall in love with such a mixture. Poor juleps have ruined the reputation of the South's most famous drink.

Gin Julep.

(Use large bar-glass.)

The gin julep is made with the same ingredients as the mint julep, omitting the fancy fixings.

Whiskey Julep.

(Use large bar-glass.)

The whiskey julep is made the same as the mint julep, omitting all fruits and berries.

Pineapple Julep.

(For a party of five.)

Take the juice of two oranges.
1 gill of raspberry syrup.
1 gill of Maraschino.
1 gill of Old Tom gin.
1 quart bottle Sparkling Moselle.
1 ripe pineapple, peeled, sliced and cut up.

Put all the materials in a glass bowl; ice, and serve in flat glasses, ornamented with berries in season.

Brandy Smash.

(Use small bar-glass.)

Take 1 tea-spoonful of white sugar.
2 table-spoonfuls of water.
3 or 4 sprigs of tender mint.
1 wine-glass full of brandy.

Press the mint in the sugar and water to extract the flavor, add the brandy, and fill the glass two-thirds full of shaved ice. Stir thoroughly, and ornament with a half a slice of orange, and a few fresh sprigs of mint. Serve with a straw.

Gin Smash.

(Use small bar-glass.)

Take 1 tea-spoonful of fine white sugar.
2 tea-spoonfuls of water.
1 wine-glass of gin.
3 or 4 sprigs of tender mint.

Put the mint in the glass, then the sugar and water. Mash the mint to extract the flavor, add the gin, and fill up the glass with shaved ice. Stir up well, and ornament with two or three fresh sprigs of mint.

Whiskey Smash.

(Use small bar-glass.)

Take 1 tea-spoonful of fine white sugar.
2 tea-spoonfuls of water.
3 or 4 sprigs of young mint.
1 wine-glass of whiskey.

Proceed, exactly, as directed in the last recipe.

Brandy Fix.

(Use small bar-glass.

Take 1 large tea-spoonful of fine white sugar dissolved in a little water.

The juice of a quarter of a lemon.
3 dashes of Curaçoa.
1 wine-glass of brandy.

Fill the glass two-thirds full of shaved ice. Stir well and ornament the top with slices of lemon or lime.

Gin Fix.

(Use small bar-glass.)

Take 1 large tea-spoonful of powdered white sugar dissolved in a little water.

2 dashes of Raspberry syrup.
The juice of a quarter of a lemon.
1 wine-glass of Holland gin.

Fill up the glass two-thirds full of shaved ice, stir thoroughly, and ornament the top with berries in season. Old Tom gin may be used if preferred.

Santa Cruz Fix.

(Use small bar-glass.)

Take 1 large tea-spoonful of powdered white sugar, dissolved in a little water.

2 dashes of Curaçoa.
The juice of a quarter of a lemon.
1 wine-glass of Santa Cruz rum.

Fill up the glass two-thirds full of shaved ice, stir well, and ornament the top with half a slice of orange and small pieces of pineapple.

Whiskey Fix.

Take 1 large tea-spoonful of powdered white sugar, dissolved in a little water.

The juice of half a lemon.

1 wine-glass of Bourbon or rye whiskey.

Fill up the glass about two-thirds full of shaved ice, stir well, and ornament the top of the glass as directed in the last recipe.

Sherry Cobbler.

(Use large bar-glass.)

Take 1 table-spoonful of fine white sugar.

1 slice of orange, cut up into quarters.

2 small pieces of pineapple.

Fill the glass nearly full of shaved ice, then fill it up with sherry wine. Shake up, ornament the top with berries in season, and serve with a straw.

Champagne Cobbler.

(Use bottle of wine to four large bar-glasses.)

Take 1 tea-spoonful of sugar.

1 piece each of orange and lemon peel.

Fill the tumbler one-third full with shaved ice, and fill balance with wine, ornament in a tasty manner with berries in season. Serve with straws.

Catawba Cobbler.

(Use large bar-glass.)

Take 1 tea-spoonful of fine white sugar, dissolved in a little water.

1 slice of orange cut into quarters.

Fill the glass half full of shaved ice, then fill it up with Catawba wine. Ornament the top with berries in season, and serve with a straw.

Hock Cobbler.

(Use large bar-glass.)

This drink is made the same way as the Catawba cobbler, using Hock wine instead of Catawba.

Claret Cobbler.

(Use large bar-glass.)

This drink is made the same way as the Catawba cobbler, using Claret wine instead of Catawba.

Sauterne Cobbler.

(Use large bar-glass.)

The same as Catawba cobbler, using Sauterne instead of Catawba.

Whiskey Cobbler.

Take 1½ wine-glass of whiskey.

1 tea-spoonful of white sugar dissolved in a little water.

1 slice of orange cut into quarters.
1 dash of Maraschino.

Fill the tumbler with shaved ice, shake up thoroughly, ornament with berries, and serve with a straw.

Saratoga Brace Up.

(Use large bar-glass.)

Take 1 table-spoonful of fine white sugar.
2 dashes of Angostura bitters.
4 dashes of lemon or lime juice.
2 dashes of Absinthe.
1 fresh egg.
1 wine-glass of brandy.
2 or 3 small lumps of ice.

Shake up thoroughly, strain into another glass, and fill it up with Seltzer water.

Knickerbocker.

(Use small bar-glass.)

Take one-half a lime or small lemon.
3 tea-spoonfuls of raspberry syrup.
1 wine-glass of Santa Cruz rum.
3 dashes of Curaçoa.

Squeeze out the juice of the lime or lemon into the glass, add the rind and the other materials. Fill the glass one-third full of fine ice, shake up well, and strain into a cocktail glass.

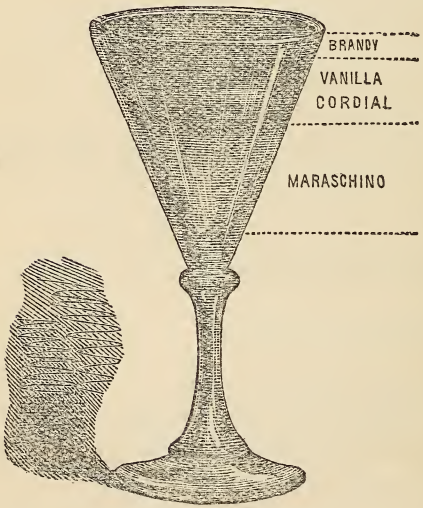
If not sufficiently sweet, add a little more syrup.

Pousse l'Amour.

(Use a Sherry glass.)

Take ½ glass of Maraschino.
Yolk of one egg.
Sufficient vanilla cordial to surround the egg.
1 table-spoonful of fine old brandy.

First, pour in the Maraschino, then introduce the yolk with a spoon, without disturbing the Maraschino, next carefully surround the egg with vanilla cordial, and lastly put the brandy on top.



POUSSE L'AMOUR.

In making a Pousse of any kind the greatest care should be observed to keep all the ingredients composing it separate. This may best be accomplished, by pouring the different materials from a sherry wine glass. The accompanying illustration will give a tolerable idea of how this delicious French drink should be prepared.

It requires a steady hand and careful manipulation to succeed in making a perfect Pousse.

Santina's Pousse Cafe.

(Use a small wine-glass.)

Take ⅓ fine old Cognac brandy.
⅓ Maraschino.
⅓ Curaçoa.

Keep all the ingredients separate. (See concluding remarks in the preceding recipe.)

The Pousse was invented by SANTINA, who formerly was the popular host of a celebrated Spanish Café, in New Orleans.

Parisian Pousse Cafe.

(Use small wine-glass.)

Take ⅖ Curaçoa.
⅖ Kirchwasser.
⅕ Chartreuse.

Care should be observed to keep the ingredients from mixing together. See preceding recipe.

Faivre's Pousse Cafe.

(Use small bar-glass.)

Take ⅓ Parisian pousse café (as above).
⅓ Kirschwasser.
⅓ Curaçoa.

Observe the directions given in the preceding recipe.

This recipe is named after M. FAIVRE who at one time was the proprietor of a celebrated French Café in New York.

Saratoga Pousse Cafe.

(Use small wine-glass.)

Take ⅕ Curaçoa.
⅕ Benedictine.
⅕ Raspberry syrup.
⅖ fine old brandy.
1 tea-spoonful of vanilla cordial on top.

In making this Pousse, the same precautions must be observed as directed in the preceding recipes.

Brandy Scaffa.

(Use small wine-glass.)

Take ½ fine old brandy.
½ Maraschino.
2 dashes of Angostura bitters.

Brandy Champerelle.

(Use small wine-glass.)

Take ⅓ fine old brandy.
⅓ Curaçoa.
⅓ Benedictine.
3 dashes Angostura bitters.

West India Couperee.

(Use large soda-glass.)

Take 1½ pony-glass of brandy.
1 pony-glass Maraschino or Curaçoa.
Fill the glass one-third full of vanilla ice cream.

Mix thoroughly, and fill the glass nearly full with plain soda. Grate a little nutmeg on top, and serve.

White Lion.

(Use small bar-glass.)

Take 1 tea-spoonful of pulverized white sugar.
½ a lime (squeeze out juice and put rind in glass).
1 wine-glass Santa Cruz rum.
1 tea-spoonful of Curaçoa.
1 tea-spoonful of raspberry syrup.

Fill the glass half-full of shaved ice, shake up well and strain into a cocktail glass.

Santa Cruz Sour.

(Use small bar-glass.)

Take 1 large tea-spoonful of white sugar dissolved in a little Seltzer or Apollinaris water.
3 dashes of lemon juice.
1 wine-glass of Santa Cruz rum.

Fill the glass full of shaved ice, shake up and strain into a claret glass, ornament with orange and berries in season.

Gin Sour.

(Use small bar-glass.)

Take 1 large tea-spoonful of white sugar dissolved in a little Seltzer or Apollinaris water.

2 or 3 dashes of lemon juice.
1 wine-glass of Holland or Old Tom gin.

Fill the glass full of shaved ice, shake up, and strain into a claret glass. Dress the top with orange, or pineapple and berries.

Whiskey Sour.

(Use small bar-glass.)

Take 1 large tea-spoonful of powdered white sugar, dissolved in a little Seltzer or Apollinaris water.
The juice of half a small lemon.
1 wine-glass of Bourbon or rye whiskey.

Fill the glass full of shaved ice, shake up and strain into a claret glass. Ornament with berries.

Brandy Sour.

(Use small bar-glass.)

Take 1 large tea-spoonful of powdered white sugar, dissolved in a little Apollinaris or Seltzer water.
The juice of half a lemon.
1 dash of Curaçoa.
1 wine-glass of brandy.

Fill the glass with shaved ice, shake, and strain into a claret glass. Ornament with orange and berries.

Jersey Sour.

(Use small bar-glass.)

Take 1 large tea-spoonful of powdered white sugar dissolved in a little water.

2 or 3 dashes of lemon juice.
1 wine-glass of apple jack.

Fill the glass with shaved ice, shake up, and strain into a claret glass. Ornament with berries.

Egg Sour.

(Use small bar-glass.)

Take 1 tea-spoonful of powdered white sugar.
3 dashes of lemon juice.
1 pony of Curaçoa.
1 pony of brandy.
1 egg.
2 or 3 small lumps of ice.

Shake up well, and remove the ice before serving.

Apple Toddy.

(Use medium bar-glass, hot.)

Take 1 large tea-spoonful of fine white sugar dissolved in a little boiling hot water.
1 wine-glass of cider brandy (apple jack).
½ of a baked apple.

Fill the glass two-thirds full of boiling water, stir up, and grate a little nutmeg on top. Serve with a spoon.

Cold Brandy Toddy.

(Use small bar-glass.)

Take 1 tea-spoonful of fine white sugar.
½ wine-glass of water.

1 wine-glass of brandy.
1 lump of ice.

Dissolve the sugar in the water, add the brandy and ice, and stir with a spoon.

Hot Brandy Toddy.

(Use small bar-glass, hot.)

Take 1 tea-spoonful of fine white sugar.
1 wine-glass of brandy.

Dissolve the sugar in a little boiling water, add the brandy, and pour boiling water into the glass until it is two-thirds full. Grate a little nutmeg on top.

Cold Gin Toddy.

(Use small bar-glass.)

Take 1 tea-spoonful of powdered white sugar.
½ wine-glass of water.
1 wine-glass of gin.
1 lump of ice.

Dissolve the sugar in the water, add the brandy and ice, and stir with a spoon.

Hot Gin Toddy.

(Use small bar-glass, hot.)

Take 1 tea-spoonful of powdered white sugar.
1 wine-glass of Holland, or Old Tom gin (as preferred).

Dissolve the sugar in boiling water, add the gin, and pour boiling water into the glass until it is two-thirds full.

Cold Whiskey Toddy.

(Use small bar-glass.)

Take 1 tea-spoonful of fine white sugar.
1 wine-glass of Bourbon, or rye whiskey.
1 lump of ice.

Dissolve the sugar in the water, add the whiskey and ice, and stir with a spoon.

To make HOT WHISKEY TODDY, dissolve the sugar in boiling water, omit the ice, and pour boiling water into the glass, until it is two-thirds full.

Cold Irish Whiskey Toddy.

(Use small bar-glass.)

Take 1 tea-spoonful of fine white sugar.
1 wine-glass of Kinahan's L. L. or Jamieson's whiskey.
2 wine-glasses of water.
1 lump of ice.

Dissolve the sugar in the water, add the whiskey and ice, and stir with a spoon. This is a delicious drink if made with either of the above brands of whiskey, preferably the first.

Egg Nogg.

(Use large bar-glass.)

Take 1 large tea-spoonful of powdered white sugar.
1 fresh egg.
½ wine-glass of brandy.
½ wine-glass of Santa Cruz rum.
A little shaved ice.

Fill the glass with rich milk and shake up the ingredients until they are thoroughly mixed. Pour the mixture into a goblet excluding the ice, and grate a little nutmeg on top. This may be made by using a wine-glass of either of the above liquors, instead of both combined.

Every well ordered bar should have a tin egg-nogg "shaker," which is a great aid in mixing this beverage.

Hot Egg Nogg.

(Use large bar-glass.)

This drink is very popular in California, and is made in precisely the same manner as the cold egg nogg above, except that you must use boiling water instead of ice.

Egg Nogg for a Party.

(Three-and-a-half gallons.)

Take 20 fresh eggs.
2½ quarts fine old brandy.
1 pint of Santa Cruz rum.
2½ gallons of rich milk.
2 pounds of white sugar.

Separate the whites of the eggs from the yolks, beat each separately with an egg-beater until the yolks are well cut up, and the whites assume a light fleecy appearance. Mix all the ingredients (except the milk and the whites of the eggs) in a large punch bowl. Then pour in the milk gradually, continually stirring, in order to prevent the milk from curdling with the eggs. Grate sufficient nutmeg on the mixture, and

lastly, let the whites float on top, and ornament with colored sugars. Cool in a tub of ice, and serve.

Sherry Egg Nogg.

(Use large bar-glass.)

Take 1½ tea-spoonful of fine white sugar.
1 fresh egg.
2 or 3 small lumps of ice.
2 wine-glasses of Sherry wine.

Fill the glass with rich milk, shake up until the egg is thoroughly mixed with the other ingredients. Strain the mixture into a large goblet, excluding the ice, and grate a little nutmeg on top.

General Harrison's Egg Nogg.

(Use large bar-glass.)

Take 1½ tea-spoonful of sugar.
1 fresh egg.
2 or 3 small lumps of ice.

Fill the tumbler with cider, and shake well.

This is a delicious drink, and was very popular on the Mississippi river in old times. It is said to have been General Harrison's favorite beverage.

Baltimore Egg Nogg.

(For a party of ten.)

Take ½ pint of brandy (or Jamaica Rum).
2 wine-glasses of Madeira wine.

6 pints rich milk.
10 eggs.
10 tea-spoonfuls powdered sugar.
⅔ nutmeg, grated.

Beat the yolks of the eggs and the sugar together to a cream ; add the nutmeg, well mixed in ; then add the brandy (or rum) and the wine. Have the whites of the eggs ready beaten to a stiff froth, and beat them into the mixture ; then stir in the milk gradually beating up the mixture all the while. Place the bowl in a vessel containing ice, as directed on page 15.

Santa Cruz Fiz.

(Use medium bar-glass.)

Take 1 tea-spoonful of fine white sugar.
3 dashes of lemon juice.
1 small lump of ice.
1 wine-glass of Santa Cruz rum.

Fill up the glass with Seltzer water from a syphon, or with Apollinaris water, stir thoroughly and serve.

Whiskey Fiz.

(Use medium bar-glass.)

Take 1 tea-spoonful of fine white sugar.
3 dashes of lemon juice.
1 small lump of ice.
1 wine-glass of Bourbon or rye whiskey.

Fill up the glass with Seltzer or Apollinaris water, stir thoroughly and serve.

Brandy Fiz.

(Use medium bar-glass.)

Take 1 tea-spoonful of powdered white sugar.
3 dashes of lemon juice.
1 wine-glass of brandy.
1 small lump of ice.

Fill up the glass with Apollinaris or Seltzer water, stir thoroughly and serve.

Gin Fiz.

(Use medium bar-glass.)

Take 1 tea-spoonful of powdered white sugar.
3 dashes of lemon juice.
1 wine-glass of Holland gin.
1 small piece of ice.

Fill up the glass with Apollinaris or Seltzer water, stir thoroughly and serve.

Silver Fiz.

(Use large bar-glass.)

Take 1 table-spoonful of pulverized white sugar.
3 dashes of lemon or lime juice.
The white of one egg.
1 wine-glass of Old Tom gin.
2 or 3 small lumps of ice.

Shake up thoroughly, strain into a medium bar-glass, and fill it up with Seltzer water.

Golden Fiz.

(Use large bar-glass.)

Take 1 table-spoonful of fine white sugar.
3 dashes of lemon or lime juice.
The yolk of one egg.
1 wine-glass of Old Tom gin.
2 or 3 small lumps of ice.

Shake up thoroughly, strain into a medium bar-glass, and fill it up with Seltzer water.

Brandy Sling.

(Use small bar-glass.)

Take 1 small tea-spoonful of powdered white sugar.
1 wine-glass of water.
1 small lump of ice.
1 wine-glass of brandy.

Dissolve the sugar in the water, add the brandy, and ice, stir well with a spoon. Grate a little nutmeg on top, and serve.

Hot Brandy Sling.

(Use medium bar-glass, hot.)

Take 1 small tea-spoonful of powdered sugar.
1 wine-glass full of brandy.

Dissolve the sugar in a little boiling water, add the brandy, and fill the glass two-thirds full of boiling water. Grate a little nutmeg on top and serve.

Gin Sling.

(Use small bar-glass.)

Take 1 small tea-spoonful of fine white sugar.
1 wine-glass of water.
1 wine-glass of brandy.
1 small lump of ice.

Dissolve the sugar in the water, add the brandy and ice, stir thoroughly with a spoon. Grate a little nutmeg on top and serve.

Hot Gin Sling.

(Use medium bar-glass, hot.)

Take 1 small tea-spoonful of powdered white sugar.
1 wine-glass of Holland gin.

Dissolve the sugar in a little boiling water, add the gin, fill the glass two-thirds full of boiling water. Grate a little nutmeg on top, and serve.

Whiskey Sling.

(Use small bar-glass.)

Take 1 small tea-spoonful of powdered white sugar.
1 wine-glass of water.
1 wine-glass of Bourbon or rye whiskey.

Dissolve the sugar in the water, add the whiskey and ice, stir thoroughly with a spoon. Grate a little nutmeg on top, and serve.

Hot Whiskey Sling.

(Use medium bar-glass, hot.)

Take 1 small tea-spoonful of powdered sugar.
1 wine-glass of Bourbon or rye whiskey.

Dissolve the sugar in a little hot water, add the whiskey, and fill the glass two-thirds full of boiling water. Grate a little nutmeg on top, and serve.

Hot Spiced Rum.

(Use medium bar-glass, hot.)

Take 1 small tea-spoonful of powdered white sugar.
1 wine-glass of Jamaica rum.
1 tea-spoonful of spices, (allspice and cloves not ground).
1 piece of sweet butter, as large as half a chestnut.

Dissolve the sugar in a little boiling water, add the rum, spices and butter, and fill the glass two-thirds full of boiling water.

Hot Rum.

(Use medium bar-glass, hot.)

Take 1 small tea-spoonful of powdered sugar.
1 wine-glass Jamaica rum.
1 piece of sweet butter, as large as half a chestnut.

Dissolve the sugar in a little boiling water, add the rum and butter, fill the glass two-thirds full of boiling water, stir, grate a little nutmeg on top, and serve.

Blue Blazer.

(Use two silver-plated mugs.)

Take 1 small tea-spoonful of powdered white sugar dissolved in 1 wine-glass of boiling water.

1 wine-glass of Scotch whiskey.

Put the whiskey and the boiling water in one mug, ignite the liquid with fire, and while blazing mix both ingredients by pouring them four or five times from one mug to the other. If well done this will have the appearance of a continued stream of liquid fire.

Serve in a small bar-glass with a piece of twisted lemon peel.

The novice in mixing this beverage should be careful not to scald himself. To become proficient in throwing the liquid from one mug to the other, it will be necessary to practise for some time with cold water.

Tom and Jerry.

(Use punch-bowl for the mixture.)

Take 12 fresh eggs.

½ small bar-glass of Jamaica rum.

1½ tea-spoonful of ground cinnamon.

½ tea-spoonful of ground cloves.

½ tea-spoonful of ground allspice.

Sufficient fine white sugar.

Beat the whites of the eggs to a stiff froth, and the yolks until they are thin as water, then mix together and add the spice and rum, stir up thoroughly, and thicken with sugar until the mixture attains the consistence of a light batter.

A larger or smaller quantity of this mixture may be made by increasing or diminishing the proportions of the ingredients given in the above recipe.

N. B.—A tea-spoonful of cream of tartar, or about as much carbonate of soda as you can get on a dime, will prevent the sugar from settling to the bottom of the mixture.

How to Serve Tom and Jerry.

(Use small bar-glass.)

Take 1 table-spoonful of the above mixture.
1 wine-glass of brandy.

Fill the glass with boiling water, grate a little nutmeg on top, and serve with a spoon.

Adepts at the bar, in serving Tom and Jerry sometimes employ the following mixture :—one-half brandy, one-quarter Jamaica rum, one-quarter Santa Cruz rum. For convenience, these proportions are mixed and kept in a bottle, and a wine-glassful is used to each tumbler of Tom and Jerry, instead of brandy plain.

Copenhagen.

This is only another name for Tom and Jerry.

Scotch Whiskey Skin.

(Use small bar-glass.)

Take 1 lump of white sugar.
1 small wine-glass of Glenlivet, or Islay whiskey.
1 small piece of lemon-rind.

First rinse the glass with hot water, put in the sugar, fill the glass half-full of boiling water, add the whiskey and stir. Serve with a spoon.

Irish Whiskey Skin.

(Use small bar-glass.)

Take 1 lump of white sugar.
1 small wine-glass of Irish whiskey.
1 small piece of lemon-peel.

Proceed as directed for Scotch Whiskey Skin.

Columbia Skin.

(Use small bar-glass.)

This is a Boston drink, and is made the same as a Whiskey Skin.

Tom Collins Whiskey.

(Use small bar-glass.)

Take 5 or 6 dashes of gum syrup.
Juice of a small lemon.
1 large wine-glass of whiskey.
2 or 3 lumps of ice.

Shake up well and strain into a large bar-glass.
Fill up the glass with plain soda water and imbibe while it is lively.

Tom Collins Brandy.

(Use large bar-glass.)

The same as Tom Collins Whiskey, substituting brandy for whiskey.

Tom Collins Gin.

(Use large bar-glass.)

The same as Tom Collins Whiskey, substituting gin for whiskey.

Hot Brandy Flip.

(Use large bar-glass, heated.)

Take 1 tea-spoonful of sugar.
1 wine-glass of brandy.
Yolk of one egg.

Dissolve the sugar in a little hot water, add the brandy and egg, shake up thoroughly, pour into a medium bar-glass, and fill it one-half full of boiling water. Grate a little nutmeg on top, and serve.

Hot Rum Flip.

(Use large bar-glass, heated.)

Same as Brandy Flip, substituting Jamaica rum instead of brandy.

Hot Whiskey Flip.

Same as Brandy Flip, using whiskey instead of brandy.

Hot Gin Flip.

(Use large bar-glass, heated.)

Same as Brandy Flip, substituting Holland gin instead of brandy.

Cold Brandy Flip.

(Use large bar-glass.)

Take 1 tea-spoonful powdered sugar.
1 wine-glass of brandy.
½ wine-glass of water.
1 fresh egg.
2 lumps of ice.

Dissolve the sugar in the water, add the brandy, egg, and ice, shake up thoroughly, strain into a small bar-glass. Serve with a little nutmeg on top.

Cold Rum Flip.

(Use large bar-glass.)

Take 1 teaspoonful of powdered sugar, dissolved in a little water.
1 wine-glass of Jamaica rum.
1 fresh egg.
2 or 3 lumps of ice.

Shake up thoroughly, strain in a medium glass, and grate a little nutmeg on top.

Cold Gin Flip.

(Use large bar-glass.)

Same as Cold Rum Flip, substituting Holland gin instead of Jamaica rum.

Cold Whiskey Flip.

(Use large bar-glass.)

Same as Rum Flip, substituting Bourbon or rye whiskey instead of Jamaica rum.

Port Wine Flip.

(Use large bar-glass.)

Take 1 small tea-spoonful of powdered white sugar.
1 large wine-glass of port wine.
1 fresh egg.
2 or 3 small lumps of ice.

Break the egg into the glass, add the sugar, and lastly the wine and ice. Shake up thoroughly and strain into a medium sized goblet.

Sherry Wine Flip.

(Use large bar-glass.)

This is made precisely as the Port Wine Flip, substituting Sherry wine, instead of Port.

Mulled Wine, with Eggs.

(Use punch bowl.)

Take 9 fresh eggs.
4 table-spoonfuls of powdered white sugar.

1 quart either of port, Claret or red Burgundy wine.

Grated nutmeg to taste.

1 pint of water.

Beat up the whites and the yolks of the eggs separately, the sugar with the yolks. Pour into a *delicately clean* skillet the wine and half a pint of water, set this on the fire. Mix the whites and yolks of the eggs in the bowl with the balance of the water and beat them together thoroughly. When the wine boils pour it on the mixture in the bowl, add the nutmeg, and stir it rapidly.

Be careful not to *pour the mixture into the wine*, or the eggs will curdle.

Some persons may prefer more sugar, and the addition of a little allspice, but that is a matter of taste.

Mulled Cider.

Cider may be mulled in precisely the same manner as recommended in the preceding recipe, omitting the water, and using twice the quantity of cider for the same number of eggs.

Mulled Wine.

(Use a punch bowl.)

Take 2½ pints of good Sherry wine.

2 pints hot water.

¼ pound of sugar.

Whites of 12 eggs.

Dissolve the sugar in the water, add the wine, and let the mixture come nearly to the boil. Meantime beat up the *whites* of the eggs to a froth, pour them into the hot mixture, stirring rapidly, and add a little nutmeg.

The vessel in which the wine is boiled must be *thoroughly* clean.

Mulled Wine without Eggs.

(General rule for making.)

To every pint of wine allow:

1 small tumblerful of water.

Sugar and spice to taste.

In making preparations like the above, it is very difficult to give the exact proportions of ingredients like sugar and spice, as what quantity might suit one person would be to another quite distasteful.

Boil the spice in the water until the flavor is extracted, then add the wine and sugar, and bring the whole to the boiling point, then serve with strips of crisp, dry toast, or with biscuits.

The spices usually used for mulled wine are cloves, grated nutmeg, and cinnamon.

Any kind of wine may be mulled, but Port or Claret are those usually selected for the purpose; and the latter requires a large proportion of sugar.

The vessel that the wine is boiled in must be delicately clean.

Quince Liqueur.

(One-and-a-half gallons.)

Take 2 quarts of quince juice.
4 quarts of Cognac brandy.
2½ pounds of white sugar.
12 ounces of bitter almonds, *bruised.*
1 pound of coriander-seeds.
36 cloves.

Grate a sufficient number of quinces to make two quarts of juice, and squeeze them through a jelly-bag. Mix the ingredients all together, and put them into a demijohn, and shake well every day for ten days. Then strain the liquid through a jelly-bag till it is perfectly clear, and bottle for use. This is a delightful liqueur, and can be relied upon, as it is from a recipe in the possession of a lady who is famous for concocting delicious potations.

Port Wine Sangaree.

(Use medium bar-glass.)

Take 1 claret-glass of Port-wine.
½ tea-spoonful of powdered white sugar.
2 or 3 small lumps of ice.

Shake up well, strain into a small bar-glass, and serve with a little grated nutmeg on top.

Sherry Sangaree.

(Use medium bar-glass.)

Take 1 claret-glass of Sherry wine.
½ tea-spoonful of fine white sugar.
2 or 3 small lumps of ice.

Shake up well, strain into a small bar-glass, serve with a little grated nutmeg.

Brandy Sangaree.

(Use medium bar-glass.)

Take ½ teaspoonful of fine white sugar dissolved in a little water.

1 wine-glass of brandy.

Fill the glass one-third full of shaved ice, shake up well, strain into a small glass and dash a little Port wine on top. Serve with a little grated nutmeg.

Gin Sangaree.

(Use medium bar-glass.)

This is made the same as Brandy Sangaree, substituting Holland gin instead of brandy.

Ale Sangaree.

(Use large bar-glass.)

Take 1 tea-spoonful of fine white sugar dissolved in a wine-glassful of water.

Fill up the glass with ale, stir, and grate a little nutmeg on top.

Porter Sangaree.

(Use large bar-glass.)

Take 1 tea-spoonful of fine white sugar dissolved in a wine-glassful of water.

Fill up the glass with porter, and stir. Serve with a little grated nutmeg on top.

Porteree.

(Use large bar-glass.)

This is the same as the Porter Sangaree.

Port Wine Negus.

(Use small bar-glass.)

Take 1 wine-glass of Port wine.
1 tea-spoonful of sugar.

Fill tumbler one-third full with hot water, and grate a little nutmeg on top before serving.

Port Wine Negus.

(General rule for preparing a quantity.)

To every pint of Port wine allow:
1 quart of boiling water.
¼ of a pound of loaf-sugar.
1 lemon.
Grated nutmeg to taste.

Put the wine into a jug, rub some lumps of sugar (equal to one-quarter of a pound) on the lemon rind until all the yellow part of the skin is absorbed, then squeeze the juice and strain it. Add the sugar and lemon-juice to the Port wine, with the grated nutmeg; pour over it the boiling water, cover the jug, and when the beverage has cooled a little, it will be fit for use.

Negus may also be made of Sherry, or any other sweet wine, but it is more usually made of Port.

This is an English beverage and derives its name from Colonel Negus, who is said to have invented it.

Soda Negus.

(About one quart.)

Take 1 pint of Port wine.
8 lumps of white loaf sugar.
6 cloves.
Grated nutmeg sufficient to fill a small teaspoon.

Put the above ingredients into a thoroughly clean sauce pan, warm and stir them well, but do not suffer the mixture to boil. Pour it into a pitcher or bowl, and upon the warm wine decant a bottle of plain soda-water.

This makes a delicious effervescing drink.

Currant Shrub.

(General rule for preparing.)

Take 1 quart of strained currant juice.
1½ pounds of loaf sugar.

Boil it gently eight or ten minutes, skimming it well; take it off, and when lukewarm, add half a gill of brandy to every pint of shrub. Bottle tight.

A little shrub mixed with ice water makes a delicious drink.

Shrub may be made of cherry or raspberry juice by this method, but the quantity of sugar must be reduced.

Raspberry Shrub.

(To make one gallon.)

Take 1 quart of vinegar.
3 quarts of ripe raspberries.

After standing a day, strain it, adding to each pint a pound of sugar, and skim it clear, while boiling about half an hour. Put a wine-glass of brandy to each pint of the shrub, when cool.

Two spoonfuls of this mixed with a tumbler of water, is an excellent drink in warm weather and in fevers.

Brandy Shrub.

(To make three quarts.)

Take 2 quarts of brandy.
1 quart of Sherry.
2 pounds of loaf-sugar dissolved in sufficient water.
5 lemons.

Peel the rinds of two of the lemons, add the juice of all five, and mix with the brandy. Cover it close for three days; then add the Sherry and sugar, strain through a jelly-bag and bottle.

Rum Shrub.

(To make nearly four gallons.)

Take 3 gallons of best Jamaica rum.
1 quart of orange juice.

1 pint of lemon juice.

6 pounds of powdered sugar dissolved in sufficient water.

3 pints of fresh milk.

Mix together all but the milk, and let them remain closely covered over night. Next day boil the milk; and when cold, add it to the mixture. Filter through a flannel bag lined with blotting paper, and bottle, corking immediately.

Bishop.

(Use large soda-glass.)

Take 1 tea-spoonful of powdered white sugar dissolved in 1 wine-glass of water.

2 thin slices of lemon.

2 dashes of Jamaica rum.

2 or 3 small lumps of ice.

Fill the glass with claret or red Burgundy, shake up well, and remove the ice before serving.

English Bishop.

(To make one quart.)

Take 1 quart of Port wine.

1 orange, (stuck pretty well with cloves, the quantity being a matter of taste).

Roast the orange before a fire, and when sufficiently brown, cut it in quarters, and pour over it a quart of Port wine, (previously made hot) add sugar to taste, and let the mixture simmer over the fire for half an hour.

Brandy Punch.

(Use large bar-glass.)

Take 1 tea-spoonful of powdered white sugar dissolved in a little water.*

1 tea-spoonful of raspberry syrup.
1 wine-glass of brandy.
½ wine-glass of Jamaica rum.
Juice of half a lemon.
2 slices of orange.
1 piece of pineapple.

Fill the tumbler with shaved ice, shake up thoroughly, and dress the top with berries in season. Serve with a straw.

Brandy and Rum Punch.

(Use large bar-glass.)

Take 1 table-spoonful of powdered white sugar, dissolved in a little water.

1 wine-glass of Santa Cruz rum.
½ wine-glass of brandy.
Juice of half a small lemon.
1 slice of orange (cut in quarters).
1 piece of pineapple.

Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season. Serve with a straw.

---

*The sugar is first dissolved in a little water, because it does not readily dissolve in spirits.

Gin Punch.

(Use large bar-glass.)

Take 1 table-spoonful of raspberry syrup.
1 table-spoonful of powdered white sugar, dissolved in a little seltzer water.
1½ wine-glass of Holland gin.
Juice of half a small lemon.
1 slice of orange (cut in quarters).
1 piece of pineapple.
1 or 2 dashes of Maraschino.

Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season.

Medford Rum Punch.

(Use large bar-glass.)

Take 1 table-spoonful of powdered white sugar dissolved in a little water.
1½ glass of Medford rum.
1 pony-glass of Jamaica rum.
2 or 3 dashes of lemon juice.
1 slice of orange (cut in quarters).

Fill the tumbler with ice, shake well, and dress the top with sliced lime and berries in season. Serve with a straw.

Santa Cruz Rum Punch.

(Use large bar-glass).

Take 1 table-spoonful of powdered white sugar, dissolved in a little water.

1 wine-glass of Santa Cruz rum.
¼ wine-glass of Jamaica rum.
2 or 3 dashes of lemon juice.
1 slice of orange (cut in quarters).

Fill the tumber with shaved ice, shake well, and dress the top with sliced lime and berries in season. Serve with a straw.

Hot Irish Whiskey Punch.

(Use medium bar-glass.)

Take 1 wine-glass Kinahan's or Jamieson's Irish whiskey.
2 wine-glasses of boiling water.
2 lumps of loaf-sugar.

*Dissolve the sugar well with one wine-glass of the water, then pour in the whiskey, add the balance of the water, and put in a small piece of lemon rind, or a thin slice of lemon. Before using the glass, rinse it in hot water.

Hot Scotch Whiskey Punch.

(Use medium bar-glass.)

Take 1 wine-glass of Glenlivet or Islay whiskey.
2 wine-glasses of boiling water.
Sugar to taste. (About two lumps of loaf-sugar.)

*Sugar does not readily dissolve in spirits; it is necessary, therefore, in making hot toddy or punch to put in the water before the spirits, or at least sufficient of the water to entirely dissolve the sugar, taking care to warm the glass before pouring boiling water into it.

The best Hot Whiskey Punch is made with pulverized rock-candy. This is preferable to sugar, for any hot drink made of whiskey or brandy.

Dissolve the sugar with one wine-glass of the water* then pour in the whiskey, add the balance of the water, and put in a small piece of lemon rind or a thin slice of lemon. Before using the glass rinse it in hot water.

Cold Whiskey Punch.*

(Use large bar-glass.)

Take 1 table-spoonful of powdered white sugar dissolved in a little water.

Juice of half a small lemon.

1½ wine-glasses of Irish or Scotch whiskey.

Fill the glass with shaved ice, shake well, and dress the top with two thin slices of lemon, and berries in season. Serve with a straw.

Arrack Punch.

(Use medium bar-glass.)

Take 1 table-spoonful of powdered white sugar dissolved in a little water.

Juice of half a small lemon.

1 pony-glass of Batavia arrack.

1 wine-glass of Jamaica rum.

1 piece of pineapple.

Fill the glass with shaved ice, shake well, and dress the top with berries in season. Serve with a straw.

*When this beverage is made for a number of persons to be used at table, it ought always to be made with boiling water, and allowed to concoct and cool for a day or two before it is put on the table. In this way, the materials get more intensely amalgamated than *cold* water and *cold* whiskey ever get.

Milk Punch.

(Use large bar-glass.)

Take 1 tea-spoonful of fine white sugar.
1 wine-glass of brandy.
½ wine-glass of Santa Cruz rum.
Small lump of ice.

Fill with milk, shake the ingredients well together, strain into a large glass, and grate a little nutmeg on top.

Hot Milk Punch.

(Use large bar-glass.)

This punch is made the same as the above, with the exception that hot milk is used, and no ice.

Manhattan Milk Punch.

Same as the foregoing *cold* Milk Punch, with the addition of five drops of Aromatic tincture. (See Index "*Aromatic Tincture*".)

Egg Milk Punch.

(Use large bar-glass.)

Take 1 tea-spoonful of fine white sugar.
1 wine-glass of brandy.
¼ wine-glass of Santa Cruz rum.
1 egg.
Small lump of ice.

Fill the glass with pure fresh milk, shake the ingredients well together, and strain into a large glass.

El Dorado Punch.

(Use large bar-glass.)

Take 1 pony of brandy.
½ pony of Jamaica rum.
½ pony of Bourbon.
1 table-spoonful of powdered sugar dissolved in a little water.
A slice of lemon.

Fill the tumbler with fine ice, shake well and ornament with berries or small pieces of orange. Serve with a straw.

Claret Punch.

(Use large bar-glass.)

Take 1 tea-spoonful of fine sugar.
1 slice of lemon.
1 slice of orange (cut in quarters).

Fill the tumbler two-thirds full of shaved ice, then pour in the claret until the glass is full, shake well, and ornament with berries in season. Serve with a straw.

To make a quantity of claret punch, see Index, "*Imperial Punch.*"

Sauterne Punch.

(Use large bar-glass.)

Take 1 tea-spoonful of fine white sugar.
1 slice of lemon.
1 slice of orange.
1 piece of pineapple.

Fill the tumbler two-thirds full with shaved ice, then pour in the Sauterne until the glass is full, shake well, and dress with berries in season.

Vanilla Punch.

(Use large bar-glass.)

Take 1 table-spoonful of sugar.
1 wine-glass of brandy.
The juice of quarter of a lemon.

Fill the tumbler with shaved ice, shake well, ornament with one or two slices of lemon, and flavor with a few drops of vanilla extract.

This is a delicious drink, and should be imbibed through a glass tube or straw.

Sherry Punch.

(Use large bar-glass.)

Take 2 wine-glasses of sherry.
1 tea-spoonful of sugar.
1 slice of orange.
1 slice of lemon.

Fill tumbler with shaved ice, shake well, and ornament with berries in season. Serve with a straw.

Orgeat Punch.

(Use large bar-glass.)

Take 1½ table-spoonful of orgeat syrup.
1½ wine-glass of brandy.
Juice of half a lemon.

Fill the tumbler with shaved ice, shake well, ornament with berries in season, and dash Port wine on top. Serve with a straw.

Curaçoa Punch.

(Use large bar-glass.)

Take 1 table-spoonful of powdered white sugar, dissolved in a little water.

1 wine-glass of brandy.
¼ wine-glass of Jamaica rum.
½ pony-glass of Curaçoa.
The juice of half a lemon.

Fill the tumbler with shaved ice, shake well, and ornament with fruits of the season. Serve with a straw.

Roman Punch.

(Use large bar-glass.)

Take 1 table-spoonful of powdered white sugar, dissolved in a little water.

1 table-spoonful of raspberry syrup.
1 tea-spoonful of Curaçoa.
1 wine-glass of Jamaica rum.
½ wine-glass of brandy.
The juice of half a lemon.

Fill with shaved ice, shake well, dash with Port wine, and ornament with fruits in season. Serve with a straw.

St. Charles' Punch.

(Use large bar-glass.)

Take 1 tea-spoonful of powdered white sugar, dissolved in a little water.

1 wine-glass of Port wine.
1 pony-glass of brandy.
The juice of quarter of a lemon.

Fill the tumbler with shaved ice, shake well, ornament with fruits in season, and serve with a straw.

Seventh Regiment National Guard Punch.

(Use large bar-glass.)

Take 1 tea-spoonful of powdered white sugar, dissolved in a little water.

The juice of a quarter of a lemon.
1 wine-glass of brandy.
1 wine-glass of Sherry wine.
Flavor with raspberry syrup.

Fill the glass with shaved ice. Shake and mix thoroughly, then ornament with pieces of orange, pineapple, and berries in season, and dash with Jamaica rum. Serve with a straw.

Sixty-Ninth Regiment Punch.

(In earthen mug.)

Take ½ wine-glass of Irish whiskey.
½ wine-glass of Scotch whiskey.
1 tea-spoonful of sugar.
A small piece of lemon-rind.
2 wine-glasses of boiling hot water.

Dissolve the sugar in a wine-glass of boiling hot water, then add the whiskey, and lastly the balance of the hot water.

Punch Grassot.

(The following recipe was given by M. Grassot, the eminent French custodian of the *Palais Royal*, to Mr. Howard Paul, the celebrated "Entertainer," when performing in Paris.)

(Use a large goblet.)

Take 1 wine-glass of brandy.
1 tea-spoonful of Curaçoa.
1 drop of acetic acid.
2 tea-spoonfuls of simple syrup.
1 tea-spoonful of strawberry syrup.
¼ of a pint of water.
Half a small lemon, sliced.

Mix, serve up with ice, in large goblet, and, if possible, garnish the top with a slice of peach or apricot. In cold weather this punch is admirable served hot.

Maraschino Punch.

(Use large bar-glass.)

Take 1 tea-spoonful of powdered sugar, dissolved in a little water.
1 wine-glass of brandy.
2 dashes of Arrack.
½ pony-glass of Maraschino.
The juice of half a small lemon.

Fill the tumbler with shaved ice, shake well, ornament with fruit and berries in season, and serve with a straw.

Champagne Punch.

(One quart of punch.)

Take 1 quart bottle of Champagne wine.
3 table-spoonfuls of sugar.
1 orange sliced.
The juice of a lemon.
2 slices of pineapple (cut in small pieces).
1 wine-glass of raspberry or strawberry syrup.

Ornament with fruits in season, and serve in Champagne goblets.

This can be made in any quantity by observing the proportions of the ingredients as given above. Four bottles of wine make a gallon, and a gallon is generally sufficient for fifteen persons in a mixed party.

For a good Champagne punch, see Index, "*Rocky Mountain Punch.*"

Mississippi Punch.

(Use large bar-glass.)

Take 1 wine-glass of brandy.
½ wine-glass of Jamaica rum.
½ wine-glass of Bourbon whiskey.
1 table-spoonful of powdered white sugar, dissolved in a little water.
The juice of half a small lemon.

Fill the glass with shaved ice, shake well, and ornament with fruit in season. Serve with a straw.

Imperial Brandy Punch.

(For a party of twenty.)

Take 1 gallon of water.
3 quarts of brandy.
1 pint of Jamaica rum.
1½ pounds of white sugar.
Juice of 6 lemons.
3 oranges sliced.
1 pineapple, pared, and cut up.
1 gill of Curaçoa.
2 gills of raspberry syrup.
Ice, and add berries in season.

Mix the materials well together in a large bowl, and you have a splendid punch.

If not sweet enough, add more sugar.

Hot Brandy and Rum Punch.

(For a party of fifteen.)

Take 1 quart of Jamaica rum.
1 quart of Cognac brandy.
1 pound of white loaf-sugar.
4 lemons.
3 quarts of boiling water.
1 tea-spoonful of nutmeg.

Rub the sugar over the lemons until it has absorbed all the yellow part of the skins, then put the sugar into a punch-bowl; add the ingredients well together, pour over them the boiling water, stir well together; add the rum, brandy and nutmeg; mix thoroughly, and the punch will be ready to serve.

It is very important, in making good punch, that all the ingredients are thoroughly incorporated; and, to insure success, the process of mixing must be diligently attended to.

Allow a quart for four persons; but this information must be taken *cum grano salis;* for the capacities of persons for this kind of beverage are generally supposed to vary considerably.

Rocky Mountain Punch.

(For a mixed party of twenty.)

(From a recipe in the possession of Major James Foster.)

Take 5 bottles of champagne.
1 quart of Jamaica rum.
1 pint of Maraschino.
6 lemons, sliced.
Sugar to taste.

Mix the above ingredients (except the wine) in a large punch-bowl, then place the bowl in some kind of a vessel about the same depth as the size of the bowl, and pack the space between the bowl and the vessel with ice, with a little rock-salt sprinkled over the surface.

When the icing arrangement has been completed, and just before the punch is to be served, add the wine and some slices of orange and lemon.

The exterior of the vessel containing the punch-bowl may be ornamented in any way that suits the fancy. See *Hint* 10, page 15.

Imperial Punch.

(One quart of punch.)

Take 1 bottle of claret.
1 bottle of soda-water.
4 table-spoonfuls of powdered white sugar dissolved in a little of the soda-water.
¼ tea-spoonful of grated nutmeg.
1 liqueur-glass of Maraschino.
About ½ pound of ice.
3 or 4 slices of cucumber rind.

Put all the ingredients into a pitcher and mix well.

Thirty-Second Regiment or Victoria Punch.

(For a party of twenty.)

(Recipe from the late William H. Herbert, Esq.)

Take 6 lemons, in slices.
½ gallon of brandy.
½ gallon of Jamaica rum.
1 pound of white sugar.
1¾ quart of water.
1 pint of boiling milk.

Steep the lemons for twenty-four hours in the brandy and rum; then add the sugar, water and milk, and when well mixed, strain through a jelly-bag.

This punch may be bottled, and used afterward hot or cold.

Half the above quantity, or even less, may be made, as this recipe is for a party of twenty.

Light Guard Punch.

(*For a party of twenty.)

Take 3 bottles of Champagne.
1 bottle of pale Sherry.
1 bottle of Cognac.
1 bottle of Sauterne.
1 pineapple, sliced and cut in small pieces.
4 lemons, sliced.

Sweeten to taste, mix, cool and serve as directed in the recipe for "Rocky Mountain Punch," page 77

Philadelphia Fish-House Punch.

(From a recipe in the possession of Charles G. Leland, Esq.)

Take ⅓ pint of lemon juice.
¾ pound of white sugar dissolved in sufficient water.
½ pint of Cognac brandy.
¼ pint of Peach brandy.
¼ pint of Jamaica rum.
2½ pints of cold water.

Ice and serve. The above is *generally* sufficient for one person.

La Patria Punch.

(For a party of ten.)

(From a recipe in the possession of H. P. Leland, Esq.)

Take 3 bottles of champagne, iced.
1 bottle of Cognac brandy.
4 oranges.
1 pineapple.

*This is sufficient for a mixed company of twenty, not twenty of the Light Guard.

Slice the oranges and pineapples in a bowl, pour the Cognac over them, and let them steep for a couple of hours, then pour in the champagne and serve immediately. Ice as directed for "Rocky Mountain Punch," page 77.

The Spread Eagle Punch.

(For a social party.)

Take 1 bottle of Islay whiskey.
1 bottle of Monongahela.

Lemon peel, sugar and—boiling water at discretion. (*See note to Cold Whiskey Punch,* page 68.)

Rochester Punch.

(For a small party.)

(From a recipe in the possession of Roswell Hart, Esq.)

Take 2 bottles of sparkling Catawba.
2 bottles of sparkling Isabella.
1 bottle of Sauterne.
2 wine-glasses of Maraschino.
2 wine-glasses of Curaçoa.

Flavor with ripe strawberries. Should strawberries not be in season, add a few drops of extract of peach or vanilla. Ice in a cooler.

Non-Such Punch.

(For Bottling.)

Take 6 bottles of claret.
6 bottles of soda-water.
1 bottle of brandy.

1 bottle of sherry.
½ pint of green tea.
Juice of three lemons.
½ of a pineapple cut up in small pieces.

Sweeten with white sugar to taste. Strain and bottle immediately. Keep for one month before using. Ice before serving.

Canadian Punch.

(For a small party.)

Take 2 quarts of rye whiskey.
1 pint of Jamaica rum.
6 lemons, sliced.
1 pineapple, sliced.
4 quarts of water.

Sweeten to taste, and ice before serving.

Tip-Top Brandy.

(For a party of five.)

Take 1 bottle of champagne.
2 bottles of soda-water.
1 liqueur glass of Curaçoa.
2 table-spoonfuls of powdered sugar.
1 slice of pineapple, cut up.

Put all the ingredients together in a small punch-bowl, mix well, ice and serve in Champagne goblets.

Bimbo Punch.

Take 1 quart of brandy.
1 gill of Arrack.
6 lemons.

1 pound of loaf-sugar.
1 quart of boiling water.

Cut the lemons into thin slices, and steep them in the brandy for six hours. Remove the lemons without squeezing them. Dissolve the sugar in the water, and add it while hot to the brandy and Arrack. Then let it cool. Ice and serve.

Cold Ruby Punch.

Take 1 quart of Batavia Arrack.
1 quart of Port wine.
3 pints of green tea.
1 pound of loaf-sugar.
Juice of six lemons.
½ of a pineapple cut in small pieces.

Dissolve the sugar in the tea, add the other materials. Serve iced.

Imperial Arrack Punch.*

Take 1 quart of old Batavia Arrack.
6 lemons.
1 pound of loaf-sugar.
1 quart of boiling water.

Cut the lemons into thin slices, and steep them in the Arrack for six hours. Remove the lemons without squeezing them. Dissolve the sugar in the water, and add it while hot to the Arrack. Then let it cool. This makes a fine *liqueur* which should be *thoroughly* iced before serving.

*Most of the Arrack imported into this country is distilled from rice, and comes from Batavia. It is but little used in America, except to flavor punch the taste of it is very agreeable in this mixture.

Arrack Punch.

(Three tumblers of punch.)

Take 2 wine-glasses of Batavia Arrack (old).
3 wine-glasses of Jamaica rum.
Sweeten to taste with loaf-sugar dissolved in hot water.

Lemons and limes are also matter of palate, but two lemons are enough for the above quantity; put then an equal quantity of water—*i.e.*, not five but *six* glasses to allow for the lemon juice, and you have three very pretty tumblers of punch.

Nuremburg Punch.

Take ½ pound of loaf-sugar.
2 or 3 large oranges.
1 quart of boiling water.
⅓ quart of Batavia Arrack.
1 bottle French red wine.

Pare off a portion of the orange peel very thin. Press the juice of the oranges through muslin into the sugar; add the previously pared peel. Pour on them the water (boiling) and the Arrack; add the wine, hot but not boiling, and stir together.

White wine may be substituted for the red, but the latter is considered better for the purpose.

This is an excellent punch when cold, and will improve with age.

Soyer's Gin Punch.

Take ½ pint of old gin.
1 gill of Maraschino.

The juice of two lemons.
The rind of half a lemon.
Four ounces of syrup.
1 quart bottle of German Seltzer water.

Ice well, before serving.

United Service Punch.

Take ½ pint of Arrack.
1 pint of Jamaica rum.
½ pound of loaf-sugar.
3 pints of hot tea.
6 lemons.

Rub off the peel of four of the lemons with some of the sugar. Dissolve the sugar in the tea; add the juice of all the lemons, and the Arrack. Serve cold.

Pineapple Punch.

(For a party of ten.)

Take 4 bottles of Champagne.
1 pint of Jamaica rum.
1 pint of brandy.
1 gill of Curaçoa.
Juice of four lemons.
2 pineapples sliced.
Sweeten to taste with pulverized white sugar.

Put the pineapple with quarter of a pound of sugar in a glass bowl, and let them stand until the sugar is well soaked in the pineapple, then add all the other ingredients, except the Champagne.

Let this mixture stand in ice for about an hour, then add the Champagne, and ornament with sliced orange, and other fruits in season.

Serve in Champagne glasses.

Pineapple punch is sometimes made by adding sliced pineapple to brandy punch.

Royal Punch.

(For a small party.)

Take 1 pint of hot green tea.
½ pint of brandy.
½ pint of Jamaica rum.
1 wine-glass of Curaçoa.
1 wine-glass of Arrack.
Juice of two limes.
A slice of lemon.
White sugar to taste.
1 gill of warm calf's foot jelly.

To be drunk as hot as possible.

This is a composition worthy of a king, and the materials are admirably blended; the inebriating effects of the spirits being deadened by the tea, whilst the jelly softens the mixture, and destroys the acrimony of the acid and sugar.

The whites of a couple of eggs well beat up to a froth, may be substituted for the jelly where that is not at hand.

If the punch is too strong, add more green tea to taste.

Century Club Punch.

Take 1 pint of old Santa Cruz rum.
1 pint of old Jamaica rum.
5 pints of water.

With the addition of lemon juice and sugar to suit the taste, this makes a nice punch.

The precise portions of spirit and water, or even of the acidity and sweetness, can have no general rule, as scarcely two persons make punch alike.

California Milk Punch.

(For Bottling.)

Take the juice of four lemons.
The rind of two lemons.
½ pound of white sugar, dissolved in just sufficient hot water.
1 pineapple, peeled, sliced and pounded.
6 cloves.
20 coriander seeds.
1 small stick of cinnamon.
1 pint of brandy.
1 pint of Jamaica rum.
1 gill of Batavia Arrack.
1 cup of strong green tea.
1 quart of boiling water.
1 quart of hot milk.

Put all the materials in a clean demijohn, the boiling water to be added last; cork this down to prevent evaporation, and allow the ingredients to steep for at least six hours; then add the hot milk and the juice of

two more lemons; mix, and filter through a jelly-bag; and when the punch has passed bright, put it away in tight-corked bottles.

This punch is intended to be iced for drinking.

If intended for present use filtering is not necessary.

English Milk Punch.

(To make six bottles.)

Take 2 quarts of water.
1 quart of milk.
1 quart of old Jamaica rum.
2 quarts of French brandy.

Add the milk to the water. Mix the spirits, and pour them into the milk, stirring the mixture for a short time. Let it stand for an hour, then filter through blotting-paper into bottles. This would be sufficient for six bottles. If, after filtering, the punch is not clear, the addition of a small portion of isinglass to each bottle will clarify it.

Oxford Punch.

(The Punch patronized by the Students of the University of Oxford.)

Take 1 pint of Cognac brandy.
1 pint of old Jamaica rum.
1 quart of orange shrub.
½ pint of sherry.
1 bottle of Capillaire (*see* Index).
2 quarts of boiling water.
6 glasses of calf's-foot jelly.

6 lemons.
4 sweet oranges.
Sufficient loaf-sugar, dissolved in some of the hot water.

Rub the rinds of three lemons with sugar to extract the essential oil. Cut the peel very fine off two more lemons and two of the oranges. Press out the juice of all the oranges and lemons. Place the whole, with the jelly, in a jug and stir well. Pour on the water, and let it stand for twenty minutes. Strain through a fine sieve into a large bowl ; add the capillaire, spirits, shrub, and wine, stirring well.

Punch a la Romaine.

(For a party of fifteen.)

Take 1 bottle of rum.
1 bottle of wine.
10 lemons.
2 sweet oranges.
2 pounds of powdered sugar.
10 eggs.

Dissolve the sugar in the juice of the lemons and oranges, adding the thin rind of one orange ; strain through a sieve into a bowl, and add by degrees the whites of the eggs beaten to a froth. Place the bowl on ice for a while, then stir in briskly the rum and the wine.

Duke of Norfolk Punch.

(For bottling.)

Take 2 quarts of brandy.
1 quart of white wine.

1 quart of milk.
1¼ pound of sugar.
6 lemons.
3 oranges,

Pare off the peel of the oranges and lemons very thin; put the peel and all the juice into a vessel with a close-fitting lid. Pour on the brandy, wine, and milk, and add the sugar after having dissolved it in sufficient water. Mix well, and cover close for twenty-four hours. Strain until clear, and bottle.

Tea Punch.

(Use heated metal bowl.)

Take ½ pint of good brandy.
½ pint of rum.
¼ pound of loaf-sugar, dissolved in water.
1 ounce of best green tea.
1 quart of boiling water.
1 large lemon.

Infuse the tea in the water. Warm a silver or other metal bowl until quite hot; place in it the brandy, rum, sugar, and the juice of the lemon. The oil of the lemon peel should be first obtained by rubbing with a few lumps of the sugar. Set the contents of the bowl on fire; and while flaming, pour in the tea gradually, stirring with a ladle. It will continue to burn for some time, and should be ladled into glasses while in that condition. A heated metal bowl will cause the punch to burn longer than if a china bowl is used.

Gothic Punch.

(Use punch bowl.)

(From a recipe in the possession of Hon. Bayard Taylor.)

Take 4 bottles of still Catawba wine.
1 bottle of claret.
1 bottle of Champagne.
3 oranges.
10 table-spoonfuls of sugar.

Dissolve the sugar in the Catawba and claret wines; add the juice of the oranges. When mixed, put it in ice for an hour or more, and then add the Champagne.

Punch a la Ford.

(For bottling.)

(A recipe from Benson E. Hill, Esq., author of "*The Epicure's Almanac.*")

Take 3 dozen lemons.
2 pounds of loaf sugar.
1 pint of Cognac.
1 pint of old Jamaica rum.

The lemons should have smooth rinds. Peel the yellow rinds off quite thin with a sharp knife, place them in an earthen vessel; add the sugar, aud stir thoroughly for nearly half an hour with a flat piece of wood, to extract the essential oil. Pour boiling water on, and stir until the sugar is completely dissolved.

Cut and squeeze the lemons, straining the juice from the pips. Place the pips in a jug and pour boiling water upon them to obtain the mucilage in which they are enveloped.

Pour one-half of the lemon juice into the syrup, strain the water from the pips, and add it also to the syrup, taking care that the syrup is not too watery. Next, add more sugar or more lemon juice, to make the mixture accord to the taste. Lastly add and stir in the above amount of spirits to every three quarts of the lemonade, and bottle.

This punch improves by age if kept in a cool cellar.

Punch Jelly.

Take 1 quart of Punch à la Ford.
3 ounces of isinglass.
½ pint of water.

Dissolve the isinglass in the water, boiling; add it while hot to the punch, and then pour into jelly-moulds, taking care they are not disturbed until the jelly is completely set.

In a similar manner, orange, lemon, or calf's-foot jelly can be converted into punch jelly, by using Punch à la Ford, prepared with less lemon juice.

Punch Jelly is a very insinuating and deceptive refreshment, because its strength is not appreciated when partaking of it, and it must therefore be indulged in with becoming moderation.

Dry Punch.

(For bottling.)

(From a recipe by *Santina* the celebrated Spanish caterer.)

Take 1½ pound of loaf-sugar, dissolved in sufficient water.
2 gallons of brandy.
1 gallon of water.

½ gallon of strong green tea.
1 pint of Jamaica rum.
½ pint of Curaçoa.
Juice of six lemons.

Mix thoroughly, and strain, as described in the recipe for "*Punch à la Ford,*" adding more sugar and lemon juice, if to taste. Bottle, and keep on ice for three or four days, and the punch will be ready for use, but the longer it stands, the better it gets.

Regent's Punch.

(Use punch bowl.)

Take 1½ pint of strong green tea, (hot).
1½ pint of lemon juice.
1½ pint of Capillaire.
1 pint of Jamaica rum.
1 pint of brandy.
1 pint of Batavia arrack.
1 pint of Curaçoa.
1 bottle of Champagne.
1 pineapple, sliced.
2 oranges, sliced.

Mix the ingredients well together in a punch-bowl, and add the wine and ice just before serving.

Nectar Punch.

Take 4½ pints of rum.
2 quarts of milk, boiling hot.
2 quarts of cold water.
2½ pounds of loaf-sugar.

15 lemons.
1 nutmeg.

Cut off the peel of the lemons very thin and infuse them for forty-eight hours with a pint and a half of the rum. Add to the infusion the water, the juice of the lemons, the milk, and the nutmeg grated; let it all stand for twenty-four hours, covered close; then add the sugar, strain through flannel, and bottle for use. It is ready to use at any time.

Orange Punch.

Take ¾ pint of rum.
¾ pint of brandy.
½ pint of porter.
3½ pints of boiling water.
¾ pound of loaf-sugar.
4 oranges.

Infuse the peel of two and the juice of four oranges with the sugar, in the water for half an hour; strain, and add the porter, rum and brandy. Sugar may be added, if it be desired sweeter. A liqueur-glass of Curaçoa, Noyeau, or Maraschino is considered an improvement.

Instead of using both rum and brandy, one-and-a-half pints of either alone will answer.

This is also an excellent recipe for Lemon Punch by substituting lemons for oranges.

Wedding Punch.

Take ½ pint of pineapple juice.
1 pint of lemon juice.

1 pint of lemon syrup.
1 bottle of Claret or Port wine.
½ pound of sugar.
½ pint of boiling water.
6 grains of vanilla.
1 grain of ambergris.
1 pint of strong brandy.

Rub the vanilla and ambergris with the sugar in the brandy thoroughly; let it stand in a corked bottle for a few hours, shaking occasionally. Then add the lemon juice, pineapple juice and wine; filter through flannel, and lastly, add the syrup.

West Indian Punch.

This is made in the same manner as Brandy Punch (*see* page 65), by adding to each glass a small piece of preserved ginger, and a little of the syrup.

Barbadoes Punch.

Barbadoes Punch is prepared by adding to each glass of Brandy Punch (*see* page 65) one tea-spoonful of guava jelly.

Apple Punch.

In a china bowl lay alternate layers of sliced apples and lemons, each layer being thickly strewed with powdered sugar, until the bowl is about half filled; then pour a bottle of claret over the fruit and let it stand six hours. Pour it through a muslin bag, and it is ready for use.

Ale Punch.

Take 1 quart of mild ale.
1 glass of white wine.
1 glass of brandy.
1 glass of Capillaire.
1 lemon.

Mix the ale, wine, brandy and Capillaire together with the juice of the lemon and a portion of the peel pared very thin. Grate nutmeg on the top, and add a bit of toasted bread.

Cider Punch.

Take ½ pint of Sherry.
1 glass of brandy.
1 bottle of cider.
¼ pound of sugar.
1 lemon.

Pare the peel of half the lemon very thin ; pour the Sherry upon it ; add the sugar, the juice of the lemon, and the cider, with a little grated nutmeg. Mix well and place it on ice. When cold, add the brandy and a few pieces of cucumber rind.

Hot English Rum Flip.

(One quart.)

Take 1 quart of ale.
1 gill of old rum.
4 raw fresh eggs.
4 ounces of moist sugar.
1 tea-spoonful of grated nutmeg (or ginger).

Heat the ale in a saucepan; beat up the eggs and sugar, add the nutmeg and rum, and put it all in a pitcher. When the ale is near to a boil, put it in another pitcher, pour it very gradually in the pitcher containing the eggs, etc., stirring all the while very briskly to prevent the eggs from curdling, then pour the contents of the two pitchers from one to the other until the mixture is as smooth as cream.

Hot English Ale Flip.

(One quart.)

This is prepared in the same manner as Rum Flip, omitting the rum, and the whites of two of the eggs.

Sleeper.

Take 1 gill of old rum.
1 ounce of sugar.
2 fresh raw eggs.
½ pint of water.
6 cloves.
6 coriander seeds.
1 lemon.

Boil the cloves and coriander, with a bit of cinnamon in the water; mix together the rum, sugar, the yolks of the eggs and the juice of half the lemon; whisk them all together, and strain into a tumbler.

White Tiger's Milk.

(From a recipe in the possession of Dr. Thomas Dunn English.)

Take ½ gill of apple-jack.
½ gill of peach brandy.
½ tea-spoonful of aromatic tincture (*see* Index, "Aromatic Tincture").
Sweeten with white sugar to taste.
The white of an egg beaten to a stiff foam.
1 quart of pure fresh milk.

Pour in the milk to the mixed liquors, *gradually*, stirring all the while till all is well mixed, then sprinkle with nutmeg.

The above recipe is sufficient to make a full quart of "White Tiger's Milk;" if more is wanted, you can increase the above proportions.

If you want to prepare this beverage for a party of twenty, use one gallon of milk to one pint of apple-jack, etc.

Locomotive.

(Use large bar-glass.)

Take 1 table-spoonful of genuine honey.
The yolk of a fresh raw egg.
3 dashes of Curaçoa.
1 Claret-glass of red Burgundy.

Heat the wine in a *thoroughly clean* saucepan until it boils, then pour it *gradually upon the other ingredients*, (which, previously, should have been thoroughly beaten together in a mug or pitcher), whisking and stirring the materials all the while, in order to prevent the egg from curdling. Pour the mixture into a large bar-

glass, powder a little cinnamon on top, and add two or three cloves before serving.

This seems like taking too much trouble just to make one glass of Locomotive. The following proportions of ingredients makes four nice glasses :

Take 2 ounces of honey.
2 pony-glasses of Curaçoa.
1 quart of high red Burgundy.
A few drops of essence of cloves.

Proceed as directed above, and serve in large goblets previously heated.

Sherry and Bitters.

(Use Sherry wine-glass.)

Take 1 dash of bitters, twist the glass around so that the bitters will cover the whole surface of the glass. Fill with sherry wine, and serve.

Sherry and Egg.

(Use small bar-glass.)

Pour in about one wine-glass of Sherry. Then break in the glass one fresh egg.

Sherry and Ice.

(Use small bar-glass.)

Put in the glass two or three small lumps of ice. Hand the decanter of wine to the customer.

Brandy Straight.

(Use small bar-glass.)

In serving this drink you simply put a piece of ice in a tumbler, and hand it to your customer, with the bottle of brandy, and a separate glass of ice water.

WHISKEY STRAIGHT and GIN STRAIGHT are served in the same manner.

Pony Brandy.

(Use small bar-glass.)

Take 1 pony-glass of brandy, (best).

Pour it into the glass, and serve with some ice-water in a separate glass.

Some bar-tenders have a fancy way of serving this drink. It is done thusly :—

Fill to the brim a pony-glass of brandy, cover it with the bar-glass, then press both glasses tightly together and turn them over quickly, so that the pony-glass will remain upside down in the bar-glass, without a drop of the brandy escaping.

Brandy and Soda.

(Use large soda-water glass.)

Take 1 wine-glass of brandy.
2 or 3 small lumps of ice.

Fill up the glass with a bottle of plain soda-water.

This is sometimes called STONE WALL.

Brandy and Ginger Ale.

(Use large soda-water glass.)

Take 1 wine-glass of brandy.
2 or 3 small lumps of ice.
Fill up the glass with Irish ginger ale.

Split Soda and Brandy.

(Use medium bar-glass.)

Take 1 pony-glass of brandy.
1 small lump of ice.
Add one-half of a bottle of plain soda-water.

Rhine Wine and Seltzer Water.

(Use large bar-glass.)

Pour in Rhine wine until the glass is half full.
Add two small lumps of ice.
Fill the glass with Seltzer water.

Brandy and Gum.

(Use small bar-glass.)

Take 2 dashes of gum syrup.
1 small lump of ice.
Hand the bottle to the customer and let him help himself.
Serve ice water in a separate glass.

Shandy Gaff.

(Use large bar-glass, or mug.)

Fill the glass half full of Ale, and the remaining half with Irish ginger ale.

In England, where this drink had its origin, it is made with Bass' ale, and Ginger ale, half and half.

Half and Half.

(Use metal or stone bar-mug.)

Mix half old and half new ale together.

This is the American method.

"Arf and Arf."

(Use metal or stone bar-mug.)

Mix porter or Stout, with Ale in equal quantities, or in proportions to suit the taste.

This is the English method, and usually, "draw it mild, Mary, the ale first."

Absinthe and Water.

(Use large bar-glass.)

Take 1 pony-glass of Absinthe.

Fill an absinthe glass, (which is a glass made purposely with a hole in the bottom), with shaved ice and water. Raise this glass about one foot above the tumbler containing the absinthe, and let sufficient water drip into it.

French Method of Serving Absinthe.

(Use a Champagne glass standing in a bowl.)

Take 1 pony-glass of Absinthe.

Let the water drip, as directed in the preceding recipe, until the glass is full, and a very little runs over into the bowl.

Rock and Rye.

(Use small bar-glass.)

Take 1 table-spoonful of rock-candy syrup
1 wine-glass of rye whiskey.

Stir them together thoroughly, and serve.

This is often prescribed for a cold.

Stone Fence.

(Use large bar-glass.)

Take 1 wine-glass of Bourbon or rye whiskey.
2 or 3 small lumps of ice.

Fill up the glass with sweet cider.

White Plush.

(Use small bar-glass.)

Hand a bottle of Bourbon or rye whiskey to the customer and let him help himself.

Fill up the glass with fresh milk.

A curious story about the origin of this drink, is thus told by the *New York Herald:*

"There are some mixed drinks that are standbys, and are always popular, such as cocktails, punches and juleps; but

every little while there will be a new racket sprung on the public that will have a great run for a time, and then get knocked out by another. About a month ago white plush got its start in this way: There was a country buyer down from New England somewhere, and a party of dry goods men were trying to make it pleasant for him. So they took him into a swell barroom down town, and were going to open sour wine. Same old story, you know; get him full as a balloon and then work him for a big order. It turned out that this countryman was not such a flat as they thought him. Though he had been swigging barrels of hard cider and smuggled Canada whiskey for the last twenty years, he pleaded the temperance business on them; said he never drank, and he guessed he'd just take a glass of water if the'd git him one, as he was kinder thirsty walkin' round so much. Well, that was a set back for the boys. They knew he had lots of money to spend, and he was one of those unapproachable ducks that have got to be warmed up before you can do anything with them.

"'O, take something,' they said; 'take some milk.'

"'Well, I guess a glass of milk would go sorter good,' said he.

"Some one suggested kumyss and told him what it was. As they did not have any kumyss in the place they gave him some milk and seltzer. That's about the same thing. One of the boys gave the bartender a wink and he put a dash of whiskey in it. The old man did not get on to it all. He thought it was the seltzer that flavored it. The next round the seltzer was left out altogether and more whiskey put in. They kept on giving it to him until he got pretty well set up. It's a very insidious and seductive drink. Pretty soon the countryman got funny and tipped his glass over on the table. As it spread around he said:

"'Gosh, it looks like white plush, don't it?'

"'So it does,' said the boys. 'Give the gentleman another yard of white plush, here;' and the name has stuck to it ever since."

Boonekamp and Whiskey.

(Use small whiskey-glass.

Hand the customer a small whiskey-glass, a bottle of whiskey, a bottle of Boonekamp bitters, a glass of ice water, and let him mix to suit himself. This is an excellent *occasional* tonic.

"Jerry Thomas'" own Decanter Bitters.

(Bottle and serve in pony-glass.)

Take ¼ pound of raisins.
2 ounces of cinnamon.
1 ounce of snake-root.
1 lemon and 1 orange cut in slices.
1 ounce of cloves.
1 ounce of allspice.

Fill decanter with Santa Cruz rum.

As fast as the bitters is used fill up again with rum.

Burnt Brandy and Peach.

(Use small bar-glass.)

Take 1 wine-glass of Cognac } burnt in a saucer or
2 lumps of white sugar } plate.
2 or 3 slices of dried peaches.

Place the dried fruit in a glass and pour the liquid over them.

This drink is very popular in the Southern States, where it is sometimes used as a cure for diarrhœa.

Black Stripe.

(Use small bar-glass.)

Take 1 wine-glass of Santa Cruz rum.
1 table-spoonful of molasses.

This drink can either be made in summer or winter; if in the former season, mix in one table-spoonful of water and cool with shaved ice; if in the latter, fill up the tumbler with boiling water. Grate a little nutmeg on top.

Peach and Honey.

(Use small bar-glass.)

Take 1 table-spoonful of honey.
1 wine-glass of peach brandy.
Stir thoroughly with a spoon before serving.

Gin and Pine.

(Use wine-glass.)

Split a piece of the heart of a green pine log into fine splints, about the size of a cedar lead-pencil, take two ounces of the same and put into a quart decanter, and fill the decanter with gin.

Let the pine soak for two hours, and the gin will be ready to serve.

Gin and Tansy.

(Use wine-glass.)

Fill a quart decanter one-third full of tansy, and fill up the balance with gin. Serve to customers in a wine-glass.

Gin and Wormwood.

(Use small bar-glass.)

Put five or six sprigs of wormwood into a quart decanter, and fill up with gin. This is used in the rural districts as a sort of bitters, and is said to be a good tonic.

TEMPERANCE DRINKS.

Milk and Seltzer.

(Use large soda-glass.)

Fill the glass half full of milk, and the remaining half with Seltzer water.

Saratoga Cooler.

(Use large bar-glass.)

Take 1 tea-spoonful of powdered white sugar.
Juice of half a lemon.
1 bottle of ginger ale.
2 small lumps of ice.
Stir well and remove the ice before serving.

Plain Lemonade.

(Use large bar-glass.)

Take the juice of half a large lemon.
1½ table-spoonful of sugar.
2 or 3 pieces of orange.

Fill the tumbler one-half full with shaved ice, the balance with water; dash with raspberry syrup, ornament with fruits in season, and serve with straws.

Soda Lemonade.

(Use large soda-glass.)

Take 1½ table-spoonful of powdered white sugar.
Juice of half a lemon.
1 bottle of plain soda-water.
2 or 3 small lumps of ice.

Stir up well, and remove the ice before serving.

SELTZER LEMONADE may be made by substituting Seltzer water for the Soda.

Egg Lemonade.

(Use large bar-glass.)

Take 1 large table-spoonful of pulverized white sugar.
Juice of half a lemon.
1 fresh egg.
2 or 3 small lumps of ice.

Shake up thoroughly, strain into a soda-water glass and fill up the glass with soda or Seltzer water. Ornament with berries.

Orgeat Lemonade.

(Use large bar-glass.)

Take 1 table-spoonful of powdered white sugar
½ wine-glass of orgeat syrup.
The juice of half of a lemon.

Fill the tumbler one-third full of ice, and balance with water. Shake well, ornament with berries in season, and serve with straws.

Fine Lemonade for Parties.

(One gallon.)

Take the rind of eight lemons.
Juice of twelve lemons.
2 pounds of loaf-sugar.
1 gallon of boiling water.

Rub the rinds of the eight lemons on the sugar until they have absorbed all the oil from them, and put it with the remainder of the sugar into a jug ; add the lemon juice (but no pips), and pour over the whole the boiling water.

When the sugar is dissolved, strain the lemonade through a piece of muslin, and, when cool, it will be ready for use.

The lemonade will be much improved by having the whites of four eggs beaten up with it.

A larger or smaller quantity of this lemonade may be made by increasing or diminishing the quantity of the ingredients used.

Soda Nectar.

(Use large soda-glass.)

Take the juice of 1 lemon.
¾ tumblerful of water.

Powdered white sugar to taste.
2 or 3 small lumps of ice.
½ small tea-spoonful of carbonate of soda.

Strain the juice of the lemon, and add it to the water, with sufficient white sugar to sweeten the whole nicely, and stir up until cool. When well mixed, put in the soda, stir well, and drink while the mixture is in an effervescing state.

Nectar for Dog Days.

(Use a large goblet.)

Take 1 lemon ice.
1 bottle of plain soda.

Place the ice in the goblet, and pour upon it the soda-water.

This makes a deliciously cool and refreshing drink.

Soda Cocktail.

(Use large soda-glass.)

Take 1 tea-spoonful of powdered white sugar.
2 dashes of Angostura bitters.
1 bottle of plain soda.
3 or 4 small lumps of ice.

Pour the soda-water upon the other ingredients, stir well with a spoon, then remove the ice, and serve.

ENGLISH FANCY DRINKS.

We give the following group of English drinks for the benefit of the curious in such matters. Many of them are rather troublesome to prepare, and some of them, which we have tried, have not yielded the satisfaction expected or desired.

Claret Cup, à la Brunow.

(For a party of ten.)

Take 1½ bottle of Claret.
⅓ pint of Curaçoa.
½ pint of sherry.
¼ pint of brandy.
1 wine-glass of raspberry ratafia (*see* Index).
1½ oranges in slices.
½ a lemon in slices.
1 bottle of Seltzer water.
1½ bottle of soda-water.

Stir all these together with some sprigs of green balm and borage, and a small piece of cucumber-rind; sweeten with capillaire or powdered sugar until it ferments; let it stand one hour, strain and ice it well. Serve in small glasses.

This is a preparation highly esteemed in Russia.

Champagne Cup, à la Brunow.

This is prepared in the same manner as Claret Cup, but substituting Champagne and noyeau, instead of Claret and ratafia.

Balaklava Nectar.

(For a party of fifteen. Recipe by Soyer.)

Take 2 bottles of Claret.
1 bottle of Champagne.
2 bottles of soda-water.
2 table-spoonfuls of powdered sugar.
2 lemons.
½ a small cucumber.

Peel and shred fine the rind of half a lemon; add the sugar, the juice of both the lemons, and the cucumber sliced thin, with the peel on. Toss it up several times, and add the Claret, Champagne, and soda-water. Stir well together and serve.

Crimean Cup, à la Marmora.

(For a party of fifteen. Recipe by Soyer.)

Take 1 pint of syrup of orgeat.
½ pint of Cognac brandy.
¼ pint of Maraschino.
¼ pint of Jamaica rum.
1 bottle of Champagne.
1 bottle of soda-water.
3 ounces of sugar.
2 lemons.

Peel the lemons very thin, and place the rind in a bowl with the sugar; macerate well for a few minutes to extract the flavor of the lemon-peel; add the juice of the lemons and the soda-water, stirring well until the sugar is dissolved; pour in the orgeat, and whisk well to whiten the composition. Then add the brandy, rum, and Maraschino, strain into a punch-bowl; and, just before serving, add the Champagne stirring well to render the cup creamy and mellow.

Crimean Cup, à la Wyndham.

(For a party of five.)

Take 1 bottle of Champagne.
2 bottles of soda-water.
1 large wine-glass of Maraschino.
½ large wine-glass of Cognac.
½ large wine-glass of Curaçoa.
1 table-spoonful of crushed sugar.

Macerate the thinly peeled rind of half an orange with the sugar; add the Maraschino, Cognac, and Curaçoa. Mix thoroughly and add the soda-water and Champagne. The addition of half a pound of pure ice is a great improvement.

Rumfustian.

Take 1 quart of strong ale.
1 pint of gin.
1 bottle of Sherry.
12 eggs.
12 large lumps of sugar.

1 stick of cinnamon.
1 nutmeg, grated.
1 lemon.

Whisk up the yolks of the eggs and add the ale and gin. Put the Sherry into a saucepan with the cinnamon, nutmeg, sugar, and the rind of the lemon peeled very thin; when the wine boils, pour it upon the ale mixture and drink while hot.

Claret Cup.

Take 1 bottle of claret.
½ pint of cold water.
1 table-spoonful of powdered sugar.
1 tea-spoonful of powdered cinnamon, cloves and allspice, mixed.
1 small lemon.

Mix the ingredients well together, adding the thin rind of the lemon. This is a nice summer beverage for evening parties.

Porter Cup.

Take 1 bottle of porter.
1 bottle of ale.
1 glass of brandy.
1 dessert-spoonful of syrup of ginger.
3 or 4 lumps of sugar.
½ nutmeg, grated.
1 tea-spoonful carbonate of soda.
1 cucumber.

Mix the porter and ale in a covered jug; add the brandy, syrup of ginger, and nutmeg; cover it and

expose it to the cold for half an hour ; when served stir in the carbonate of soda, and the rind of the cucumber.

Bottled Velvet.

Sir John Bayley's Recipe.

Take 1 bottle of Moselle.
½ pint of Sherry.
2 table-spoonfuls of sugar.
1 lemon.
1 sprig of verbena.

Peel the lemon very thin, using only sufficient of the peel to produce the desired flavor ; add the other ingredients ; strain and ice.

English Curaçoa.

Take 6 ounces of very thin orange peel.
1 pint of whiskey.
1 pint of clarified syrup.
1 drachm powdered alum.
1 drachm carbonate of potash.

Place the orange peel in a bottle, which will contain a quart, with the whiskey ; cork tightly and let the contents remain for ten or twelve days, shaking the bottle frequently. Then strain out the peel, add the syrup ; shake well, and let it stand for three days. Take out a tea-cupful into a mortar, and beat up with the alum and potash ; when well mixed, pour it back into the bottle, and let it remain for a week. The Curaçoa will then be perfectly clear and equal in flavor to the best imported article.

Italian Lemonade.

Take 1 quart of Sherry.
3 quarts of boiling water.
1 quart of boiling milk.
2 pounds of loaf-sugar.
24 lemons.

Pare the rind of the lemons, and pour their juice upon the peel, letting it remain over night. Then add the sugar, Sherry, and water. Mix well; add the milk and strain through a jelly-bag until clear.

Bishop à la Prusse.

Take 1 bottle of claret.
½ pound of pounded loaf-sugar.
4 good sized bitter oranges.

Roast the oranges until they are of a pale brown color; lay them in a tureen, and cover them with the sugar, adding three glasses of the claret; cover the tureen and let it stand until the next day. When required for use, place the tureen in a pan of boiling water, press the oranges with a spoon, and run the juice through a sieve. Boil the remainder of the claret; add the strained juice, and serve warm in glasses. Port wine may be substituted for claret, and lemons may be used instead of oranges, but this is not often done when claret is used.

Claret Cup, à la Lord Saltoun.

Take 1 bottle of claret.
1 bottle of soda water.

1 glass of Sherry.
1 lemon.
1 sprig of verbena.

Peel off the rind of the lemon, and add some powdered sugar. Pour upon them the Sherry and claret, and sweeten to taste. Add a sprig of verbena and the soda-water, with nutmeg if desired. Strain and ice it well.

Mulled Claret, a la Lord Saltoun.

This is prepared in the same manner as "Lord Saltoun's Claret Cup," except that it is served hot.

SYRUPS, ESSENCES, TINCTURES, COLORINGS, &c.

These preparations consist of ingredients used in the following recipes for making Prepared Punches, Cocktails, etc.

Plain Syrup.

Take 6½ pounds of loaf-sugar.
½ gallon of water.
The white of 1 egg.

Boil until dissolved, and filter through flannel.

Gum Syrup.

Take 14 pounds of loaf-sugar.
1 gallon of water.

Boil together for five minutes, and add water to make up to 2 gallons.

Lemon Syrup.

Take 5 gallons of gum syrup.
4 ounces of tartaric acid.
1 ounce of oil of lemon.
1 pint of alcohol.

Cut the oil of lemon in the alcohol, add the tartaric acid, and mix thoroughly with the syrup.

Essence of Lemon.

Take 1 ounce of oil of lemon.
1 quart of alcohol (95 per cent.).
½ pint of water.
1½ ounces of citric acid.

Grind the citric acid to a powder in a porcelain mortar; dissolve it in the water. Then cut the oil of lemon in the alcohol, and add the acid water.

Essence of Cognac.

Take 1 ounce of oil of cognac.
½ gallon of spirits (95 per cent.).
1 gallon of spirits (70 per cent.).
2 ounces of strong ammonia.

1 pound of fine black tea.
2 pounds of prunes.

Dissolve the oil of cognac in the 95 per cent. spirits; cork it tightly in a bottle and let it stand three days, frequently shaking it, then add the ammonia.

Mash the prunes (breaking the kernels) and put them with the tea and the 70 per cent. spirits into a stone jar of 3 gallons capacity; cover closely, and let it stand for 8 days.

Filter the liquor, and add it to the solution of oil and ammonia. Bottle for use.

This quantity is sufficent for flavoring 100 gallons of brandy.

Solferino Coloring.

Take 1 ounce of solferino.
1 gallon of alcohol (95 per cent.).

Put them in a bottle, shake well, and in 24 hours it will be ready for use.

Caramel.

Take 7 pounds of loaf-sugar.
1 pint of water.

Crush and dissolve the sugar in the water; boil it in a 5-gallon copper kettle, stirring occasionally, until it gets brown; when it begins to burn, reduce the fire; let it burn until the smoke becomes offensive to the eyes; then try it by dipping a rod into it, and letting a few drops fall into a glass of cold water; if it settles at the bottom and crystallizes, so that it will crack, it is done. Then take about half gallon luke-warm water,

and pour it in by degrees, stirring all the time. When thoroughly mixed, filter it while hot through a coarse flannel filter.

Tincture of Orange Peel.

Take 1 pound of dried orange peel (ground).
1 gallon of spirits (95 per cent.).

Place them in a closely corked vessel for 10 days. Strain and bottle for use.

Tincture of Lemon Peel.

Cut into small chips the peel of 12 large lemons. Place it in a glass jar and pour over it 1 gallon spirits, 70 per cent. Let it stand until the lemon peel has all sunk to the bottom of the liquor. It is then ready for use without either filtering or straining.

Tincture of Cloves.

Take 1 pound of ground cloves; warm them over a fire until quite hot; put them quickly into a jar, pour on them 1 gallon 95 per cent. alcohol, cover them air-tight, and let them stand for 10 days. Draw off into bottles and cork close.

Tincture of Cinnamon.

Place 2 pounds of ground cinnamon into a jar with 1 gallon 95 per cent. alcohol, closely covered. At the end of 8 days strain the liquor clear; wash the sediment with 1 quart proof spirits; strain it; mix the two liquors together, and filter through blotting paper.

Tincture of Allspice.

This is prepared in the same manner as tincture of cinnamon, using ground allspice instead of cinnamon.

Tincture of Gentian.

This is made with ground gentian in the same manner as for tincture of cloves.

Capillaire.

Take 1 pint of clarified syrup.
1 wine-glass of Curaçoa.

Shake well together and bottle. A tea-spoonful in cold water makes a pleasant *eau sucré*.

Capillaire.

Take 14 pounds of loaf-sugar.
2 quarts of water.
2 eggs.

Dissolve the sugar in the water, and let them simmer; when milk-warm add the whites of the eggs well beaten; simmer again and skim well. When cold flavor with orange-flower water, or bitter almonds, whichever may be preferred.

Ratafia.

Every liqueur made by infusion is thus called. When the spirit has imbibed thoroughly the flavor and color

of the fruit steeped in it, the infusion is drawn off and sugar added; then filtered and bottled.

Aromatic Tincture.

Take 1 ounce of ginger.
1 ounce of cinnamon.
1 ounce of orange peel.
½ ounce of valerian.
2 quarts of alcohol.

Macerate the ingredients in the alcohol in a close vessel for fourteen days, then filter through filtering paper. This is sometimes employed to give a flavor to milk punch, but it must be used with precaution. Ten drops are sufficient for a pint of punch.

PREPARED PUNCH AND PUNCH ESSENCES.

A glass of punch, with all the *et ceteras*, is an excellent thing; the main difficulty about it is that, outside of a well-appointed bar-room, the necessary ingredients are not usually found ready to hand at the moment when they are indispensable; and, even under the most favorable circumstances, it is not every one that knows the precise proportions and happy blending of flavors that constitute a perfect glass of punch.

The enlightenment of the present day is full of short-cuts to comfort, and all the impediments in the

way of enjoying a social glass of punch, compounded according to the latest discoveries of the art, are obviated by having a bottle of the desired nectar in a concentrated essence form, ready brewed in exact proportions, and nothing needed but a moderate supply of hot or cold water, or ice, to adjust it to the correct strength and temperature, and a glass to receive the welcome libation.

The following recipes for concocting the latest and most improved varieties of punch are intended for bottling for ready use.

Directions for preparing such ingredients as are of a compound nature will be found in the preceding pages.

Essence of Roman Punch for Bottling.

Take 1 quart of boiling syrup.
1 quart of brandy.
1 quart of Jamaica rum.
21 eggs.
1 lemon.

Beat the eggs to a froth with the juice of the lemon; stir in the liquors; filter through felt or close flannel, and add the syrup. Bottle for use.

A little of this syrup in a tumbler two-thirds full of shaved ice, and well shaken, makes a delicious beverage.

Essence of Kirschwasser Punch for Bottling.

Take 7 gallons of plain syrup.
1½ gallons of lemon juice.
5 gallons of Kirschwasser.

Mix them thoroughly and strain through Canton flannel.

Instead of the lemon juice ½ a pint of essence of lemon may be used, prepared according to receipt on page 117.

Essence of Brandy Punch for Bottling.

Take 5 gallons of strong brandy.
3 gallons of plain syrup.
½ pint tincture of lemon peel.
½ pint tincture of orange peel.
3 ounces tincture of allspice.
½ wineglass tincture of cloves.

Mix the tinctures with the brandy, and add the syrup.

For directions for preparing the tinctures, see pages 119 and 120.

Essence of Bourbon Whiskey Punch.

Take 4½ gallons of Bourbon whiskey.
3 gallons of plain syrup.
½ pint tincture of lemon peel.
½ pint tincture of orange peel.
3 ounces tincture of allspice.
5 dessert-spoonfuls tincture of cloves.

Mix the tinctures thoroughly with the whiskey, and then add the syrup.

For directions for preparing the tinctures see pages 119 and 120.

The essence of rum punch may be made by substituting Jamaica or Santa Cruz rum for the whiskey.

*Essence of Rum Punch.

Take 53 lbs. of white loaf-sugar.
3⅓ gallons of water.
5 gallons of Jamaica rum.
1⅔ gallon of lemon juice.

Boil the sugar and the water *almost* to the candy degree, add the lemon juice to the boiling syrup; stir till getting clear, then put in a clean tub, and when near cool, add the rum, and filter.

Essence of St. Domingo Punch for Bottling.

Take 10 gallons of Arrack.
6 gallons of plain syrup.
2 ounces of tartaric acid.
5 drops of oil of cloves.
10 drops of oil of lemon.
5 drops of oil of orange.
5 drops of oil of cinnamon.
2 ounces of alcohol (95 per cent.).

First dissolve the tartaric acid in a portion of the Arrack, and add it to the remainder. Next cut the oils in the alcohol, add this to the Arrack, and lastly add the syrup.

Essence of Punch D'Orsay for Bottling.

Take 1 gallon of strong brandy.
1 quart of Batavia Arrack.
3 pounds of loaf-sugar.
1½ gallon of water.
6 lemons.
6 oranges.

*By observing the above proportions may be made any kind of punch essence, brandy, whiskey, arrack or kirchwasser.

Cut off the yellow rind of the oranges and lemons; macerate them for 24 hours in the brandy and Arrack; strain and press. Boil the sugar in the water, adding the juice of the 6 oranges, and of 3 of the lemons; skim the syrup, and add it to the liquor. Lastly, filter through Canton flannel.

Empire City Punch for Bottling.

Take 5 ounces of sweet almonds.
5 ounces of bitter almonds.
1 ounce of powdered cinnamon.
½ ounce of powdered cloves.
5 ounces of plain syrup.
2 gallons of Bourbon whiskey.
1 gallon of raspberry syrup.
7 gallons of water.

Scald the almonds and peel them, then mash them, and rub them well with the plain syrup and spices. Boil the whole for about five minutes in the water, and when cool, strain through a plain flannel filter. Then add the whiskey and raspberry syrup, mixing all together thoroughly.

Imperial Raspberry Whiskey Punch for Bottling.

Take 2 gallons of whiskey.
1 gallon of raspberry syrup.
7 gallons of water.
5 ounces of plain syrup.
5 ounces of sweet almonds.

5 ounces of bitter almonds.
1¼ ounce of powdered cinnamon.
⅛ ounce of powdered cloves.

Bruise and infuse the almonds in sufficient boiling water; skim and add the cinnamon, cloves, and syrup; rub them fine, and boil them for five minutes in the seven gallons of water; strain, and, when cool, add the whiskey and raspberry syrup.

Duke of Norfolk Punch for Bottling.

Take 20 quarts of French brandy.
30 lemons.
30 oranges.
30 quarts of cold boiled water.
15 pounds of double-refined sugar.
2 quarts of new milk.

Pare off the peel of the oranges and lemons very thin, excluding all of the white rind. Infuse in the brandy for twelve hours. Dissolve the sugar in the water; add the juice of the oranges and of twenty-four of the lemons; pour this upon the brandy and peels, mixing thoroughly. Strain through a very fine hair-sieve into a barrel that has held spirits, and add the milk. Stir and bung close. After it has stood six weeks in a warm cellar, bottle, in perfectly clean and dry bottles, well corked. This will keep for years and improve with age.

Essence of Rum Punch for Bottling.

Take 1½ gallons of high-flavored Jamaica rum.
3 gallons of spirits (70 per cent.).

3 gallons of plain syrup.
½ pint of tincture of lemon peel.
¼ pint of raspberry juice.
¼ pint of caramel.

Mix the whole together, and run it through a flannel bag. Some add a dessert-spoonful each of tincture of cloves and tincture of cinnamon.

Punch thus prepared may be used either as a hot or cold drink; by mixing it half and half with boiling or cold water, or pouring the punch into a tumbler filled with cracked ice, it makes a pleasant and refreshing drink.

See page 118 and 119 for directions how to prepare the tinctures.

Essence of Arrack Punch for Bottling.

Take 1½ gallon of Batavia arrack.
3 gallons of spirits (70 per cent.).
3 gallons of plain syrup.
½ pint of tincture of lemon peel.

Mix all together, and it is ready for immediate use.

Essence of Wine Punch for Bottling.

Take 5 gallons of Port or Marseilles wine.
1½ gallon of spirits (70 per cent.).
3 gallons of plain syrup.
3 ounces of tartaric acid.
3 ounces of tincture of allspice, see page 120.

First dissolve the tartaric acid in a portion of the spirits; mix that with the remainder of the spirits, and add the other ingredients.

Essence of Claret Wine Punch for Bottling.

Take 5 gallons of claret wine.
2½ gallons of spirits (70 per cent.).
3 gallons of plain syrup.
1 pint of tincture of lemon peel.
½ pint of raspberry juice.
1 ounce of tartaric acid.
1½ ounce of tincture of cloves.
1½ ounce of tincture of cinnamon.

First dissolve the tartartic acid in a small portion of the spirits. Mix the tinctures with the remainder of the spirits. Pour the two mixtures together, and add the remaining ingredients.

See pages 116 and 119 for directions how to prepare the tinctures.

Essence of Regent Punch for Bottling.

Take 1 gallon of pure Cognac.
1 gallon of pure Jamaica rum.
6 pounds of loaf-sugar.
3 gallons of water.
1 ounce of green tea.
30 lemons.
7 oranges.
9 drachms of ground cinnamon.
⅓ drachm of ground cloves.
1 drachm of ground vanilla.

Macerate the peel of 7 lemons and 7 oranges in the Cognac and rum for 24 hours. Boil the sugar in the water ; skim and add the tea. When cool, mix with

the liquor, and add the juice of the 30 lemons and 7 oranges. Filter and bottle for use.

PREPARED COCKTAILS FOR BOTTLING.

Brandy Cocktail for Bottling.

Take 5 gallons of strong brandy.
2 gallons of water.
1 quart of Stoughton's Bitters.
1 quart of gum syrup.
1 bottle of Curaçoa.

Mix thoroughly, and filter through Canton flannel.

Brandy Cocktail for Bottling.

Take 5 gallons of spirits (70 per cent.).
2 gallons of water.
1 quart of gum syrup.
¼ pint of essence of Cognac.
1 ounce of tincture of cloves.
1 ounce of tincture of gentian.
2 ounces of tincture of orange peel.
¼ ounce of tincture of cardamoms.
½ ounce of tincture of liquorice root.

Mix the essence and tinctures with a portion of the spirits; add the remainder of the ingredients, and

color with a sufficient quantity of Solferino and caramel (in equal parts) to give the desired color.

Gin Cocktail for Bottling.

Take 5 gallons of gin.
2 gallons of water.
1 quart of gum syrup.
2 ounces of tincture of orange peel.
7 ounces of tincture of gentian.
½ ounce of tincture of cardamoms.
½ ounce of tincture of lemon peel.

Mix them together, and give the desired color with Solferino and caramel, in equal proportions.

Bourbon Cocktail for Bottling.

Take 5 gallons of Bourbon.
2 gallons of water.
1 quart of gum syrup.
2 ounces of tincture of orange peel.
1 ounce of tincture of lemon peel.
1 ounce of tincture of gentian.
½ ounce of tincture of cardamoms.

Mix these ingredients thoroughly, and color with Solferino and caramel, in equal proportions.

DICK & FITZGERALD,

PUBLISHERS, NEW YORK.

*** The Publishers, upon receipt of the price, will send any of the following books by mail, POSTAGE FREE, to any part of the United States. In ordering books, the full name, post-office, county and State should be plainly written.

Inquire Within for Anything You Want to Know; or, Over 3,500 Facts for the People. "Inquire Within" is one of the most valuable and extraordinary volumes ever presented to the American public, and embodies nearly 4,000 facts, in most of which any person living will find instruction, aid and entertainment. As a book to be kept in the family for reference it is unequaled, comprising, as it does, all kinds of books of information in a single volume.

It is a Doctor, a Gardener, a Schoolmaster,
A Dancing-Master, an Artist, a Naturalist,
A Modeler, a Cook, a Lawyer,
A Surgeon, a Chemist, a Perfumer,
A Dyer, a Brewer, an Architect,
A Bookkeeper, a Confectioner, a Laundress,
A "Hoyle," a "Letter-Writer,"
A "Ready Reckoner," and a Housekeeper.

IT ALSO CONTAINS

Tables of Weights and Measures,
Interest Tables from $1 up to $10,000,
Innumerable Tables on Curious and Interesting Subjects.
All Kinds of Family Amusements and Recreations.

It might strike the casual observer as something incredible, if not impossible, that such an immense and varied amount of matter could be crowded into a book of the merely nominal price of a dollar and a half; but the work contains 436 large pages of small type, closely printed in double column, and a perusal of it will convince the most skeptical that the only thing to be wondered at in it, is the extremely low price at which it is offered.
Bound in extra cloth, with gilt side and back.....$1.50

The Perfect Gentleman. A book of Etiquette and Eloquence. Containing information and instruction for those who desire to become brilliant or conspicuous in General Society, or at Parties, Dinners or Popular Gatherings, etc. It gives directions how to use wine at table, with Rules for judging the quality thereof. Rules for Carving, and a complete Etiquette of the Dinner Table, including Dinner Speeches, Toasts and Sentiments, Wit and Conversation at Table, etc. It has also an American Code of Etiquette and Politeness for all occasions. It also contains all the necessary information relating to the Rules of Etiquette to be observed in fashionable and official society at Washington, and this alone makes it valuable to any one who visits that city, either for pleasure or business. It also contains, Model Speeches, with directions how to deliver them, Duties of the Chairman at Public Meetings, Forms of Preambles and Resolutions, etc. It is a handsomely bound volume of 335 pages.....$1.50

McBride's New Dialogues.

Especially designed for School and Literary Amateur Entertainments: containing entirely New and Original Dialogues, introducing Irish, Yankee, and other eccentric characters. By H. ELLIOTT MCBRIDE.

CONTENTS.

A Happy Woman.
The Somnambulist.
Those Thompsons.
Playing School.
Tom and Sally.
Assisting Hezekiah.
A Visit to the Oil Regions.
Breaking up the Exhibition.
Turning Around.
A Little Boy's Debate.
The Silver Lining.
Restraining Jotham.
A Shoemaker's Troubles.
An Uncomfortable Predicament.
The Opening Speech.
The Cucumber Hill Debating Club.
Married by the New Justice.
Bread on the Waters.
An Unsuccessful Advance.
When Women Have Their Rights.
Only Another Footprint.
Rosabella's Lovers.
A Smart Boy.
A Heavy Shower.
Master of the Situation.

The marked favor with which the four preceding volumes have been received suggested the necessity for an increased variety of new eccentric and characteristic pieces, to form an addition to the repertoire contained in "McBride's Comic Dialogues," "McBride's All Kinds of Dialogues," "McBride's Humorous Dialogues," and "McBride's Temperance Dialogues." They are all written with a view to develop dramatic talent, and abound in quaint humor, Dialect Drolleries, and telling stage "situations." 16mo, 178 pages, illuminated paper cover.....30 cts.
Bound in boards.....50 cts.

Dick's Book of Toasts, Speeches and Responses.

Containing Toasts and Sentiments for Public and Social Occasions, and specimen Speeches with appropriate replies suitable for the following occasions:

Public Dinners,
Social Dinners,
Convivial Gatherings,
Art and Professional Banquets,
Manufacturers' Meetings,
Agricultural and Commercial Festivals,
Special Toasts for Ladies,
Christmas, Thanksgiving and other Festivals,
Friendly Meetings,
Weddings and their Anniversaries,
Army and Navy Banquets,
Patriotic and Political Occasions,
Trades' Unions and Dinners,
Benedicts' and Bachelors' Banquets,
Masonic Celebrations,
Sporting Coteries,
All Kinds of Occasions.

This work includes an instructive dissertation on the Art of making amusing After-dinner Speeches, giving hints and directions by the aid of which persons with only ordinary intelligence can make an entertaining and telling speech. Also, Correct Rules and Advice for Presiding at Table.
The use of this work will render a poor and diffident speaker fluent and witty—and a good speaker better and wittier, besides affording an immense fund of anecdotes, wit and wisdom, and other serviceable matter to draw upon at will. Paper covers. Price.....30 cts

Dinner Napkins, and How to Fold Them.

Containing plain and systematic directions for arranging and folding Napkins or Serviettes for the Dinner Table, from the simplest forms to the most elaborate and artistic designs. By Georgiana C. Clark.
This little work embraces all the favorite designs in general use for transforming a plain Napkin into one of the most attractive and ornamental appendages to an elegantly arranged Dinner-Table. Some of the patterns being expressly intended for combining artistic display with floral decoration, appropriately symbolic of Bridal and other special occasions.
Profusely illustrated.....25 cts.

Popular Books sent Free of Postage at the Prices annexed.

Le Marchand's Fortune-Teller and Dreamer's Dictionary. Containing a complete Dictionary of Dreams, alphabetically arranged, with a clear interpretation of each Dream. Also showing how to tell fortunes by the Lady's Love Oracle. How to foretell the Sex of Children. How to tell any Person's Age. To know who your future Husband will be, and how soon you will be Married. How to tell Future events with Cards, Dice, Tea and Coffee Grounds, Eggs, Apple Parings and the Lines of the Hand. Illustrated with wood engravings. 144 pages. Bound in boards....40 cts.

Fontaine's Golden Wheel Dream-Book and Fortune-Teller. Being the most complete book on Fortune Telling and Interpreting Dreams ever printed. This book informs you how to TELL FORTUNES with the *Golden Wheel, Cards, Dice and Dominoes;* how to find where to dig for water, with the celebrated DIVINING ROD; together with Twenty Ways of Telling Fortunes on New Year's Eve. It is illustrated with engravings, and contains a large Colored Lithographic Engraving of the *Golden Wheel*, which folds up. 144 pages, bound in boards.....40 cts.

Pettengill's Perfect Fortune-Teller and Dream-Book; or, The Art of Discerning Future Events. This is a most complete Fortune-Teller and Dream-Book. It is compiled with great care from authorities on Astrology, Geology, Chiromancy, Necromancy, Spiritual Philosophy, etc., etc. Among the subjects treated of, are—Casting Nativities by the Stars, Telling Fortunes by Lines on the Hand, by Moles on the Body, by Turning Cards, by Questions of Destiny, by Physical Appearances, by the Day of Birth, etc. A book of 144 pages. Bound in boards...40 cts.

Mother Shipton's Fortune-Teller; or, Future Fate Foretold by the Planets. Being the 900 Answers of Pythagoras to the Questions of Life's Destiny. Derived from the Mystic Numbers and Letters of the Planets. Containing the Emblematical and Mystical Wheel of Fortune and Fate, colored. 115 pages, paper covers.....30 cts.

Mother Shipton's Oriental Dream-Book. Being a reliable interpretation of Dreams, Visions, Apparitions, etc. Together with a History of Remarkable Dreams, proven true as interpreted. Collected and arranged from the most celebrated masters. 16mo, paper covers.....30 cts.

The Everlasting Fortune-Teller and Magnetic Dream-Book. Containing the Science of Foretelling Events by the Signs of the Zodiac; Lists of Lucky and Unlucky Days; List of Fortunate Hours; the Science of Foretelling Events by Cards, Dice, Dominoes, etc.; the Science of Foretelling anything in the Future by Dreams; and also containing NAPOLEON'S ORACULUM; or, The Book of Fate.....30 cts.

Mother Carey's Dream-Book and Fortune-Teller. Containing the method of Fortune-Telling with Cards; a complete Dreamer's Dictionary; the Science of Palmistry, or telling Fortunes by the Lines of the Hand; how to tell a Person's Character by a list of Lucky and Unlucky days and hours; how to tell with Cards which of Three Ladies has the best Husband. Mathematical Tables for telling any Person's Age..15 cts.

Aristotle's Book of Fate and Dictionary of Dreams. Containing Dreams and their Interpretations; the Signification of Moles on Men and Women; one hundred and eighty-seven Weather Omens; Hymen's Lottery and Aristotle's Oraculum, or Book of Fate.....15 cts.

The Egyptian Dream-Book and Fortune-Teller. Containing an Alphabetical list of Dreams, with their signification and their lucky numbers. Illustrated with explanatory diagrams. Boards, cloth back 40 cts.

The French Wine and Liquor Manufacturer. A Practical Guide and Receipt Book for the Liquor Merchant. Being a clear and comprehensive Treatise on the Manufacture and Imitation of Brandy, Rum, Gin and Whisky, with Practical Observations and Rules for the Manufacture and Management of all kinds of Wine, by Mixing, Boiling and Fermentation, as practiced in Europe; including complete instructions for Manufacturing Champagne Wine, and the most approved methods for making a variety of Cordials, Liquors, Punch, Essences, Bitters and Syrups, together with a number of Recipes for Fining, Flavoring, Filtering and Coloring Wines and Liquors, and instructions for Restoring and Keeping Ale and Cider. Also containing the latest improvements for Manufacturing Vinegar by the Quick Method. To which is added a collection of Descriptive Articles on Alcohol, Distillation, Maceration and the use of the Hydrometer; with Tables, Comparative Scale, and 14 important Rules for Purchasing, Reducing and Raising the Strength of Alcohol, etc. Illustrated with descriptive diagrams and engravings. Adapted for the Use and Information of the Trade in the United States and Canada. By John Rack, Practical Wine and Liquor Manufacturer. Bound in cloth....$3.00

Bartender's Guide. Containing Recipes for Mixing American, English, French, German, Italian, Spanish and Russian Drinks—such as Juleps, Punches, Cobblers, Slings, Cocktails, etc. By Jerry Thomas, late Bartender at the Metropolitan Hotel, New York, and Planter's House, St. Louis. To which is appended a Manual for the Manufacture of Cordials, Liquors, Fancy Syrups, etc., containing Recipes after the most approved methods now used in the Distillation of Liquors and Beverages, designed for the special use of Manufacturers and Dealers in Wines and Spirits, Grocers, Tavern-keepers and Private Families—the same being adapted to the trade of the United States and Canada. The whole work containing over 700 valuable recipes. A large book, bound in cloth.....$2.50

The Independent Liquorist; or, The Art of Manufacturing all kinds of Syrups, Bitters, Cordials, Champagne, Wines, Lager Beer, Ale, Porter, Beer, Punches, Tinctures, Extracts, Brandy, Gin, Essences, Flavorings, Colorings, Sauces, Catsups, Pickles, Preserves, etc. By L. Monzert, Practical Liquorist and Chemist. Every Druggist, Grocer, Restaurant, Hotel-keeper, Farmer, Fruit Dealer, Wine Merchant, should have a copy of this work. It gives the most approved methods, and a true description of the manner in which our most popular beverages are prepared, in such plain terms that the most inexperienced person can manufacture as well as the practical man, without the aid of any expensive apparatus. 12mo, cloth.....$3.00

The Bordeaux Wine and Liquor Dealer's Guide. A Treatise on the Manufacture of French Wines and Liquors, with full directions to the Liquor Dealer how to manage his Liquors, Wines, etc., etc. A book of great value to every person who deals in Foreign and American Spirituous Liquors, or Foreign Wines, Cordials, etc. It tells exactly how all kinds of them are made. The directions are simple and easily understood. It also tells how to make all kinds of Ales, Porter and other fermented liquor, how to manage Cider, etc. 12mo, cloth.....$2.50

Lacour on the Manufacture of Liquors, Wines and Cordials, Without the aid of Distillation. Also, the Manufacture of Effervescing Beverages and Syrups, Vinegar and Bitters. Prepared and arranged expressly for the Trade. By Pierre Lacour. By the use of this book every man can make all kinds of liquors, wines, cordials and vinegar and syrups at home, without the use of any apparatus of any kind. The work is by the French chemist, Lacour, of Bordeaux. We would advise all who are concerned in the liquor business to get the work. Bound in cloth.....$2.50

Dick's Games of Patience; or Solitaire with Cards.

New and Revised Edition. Containing Sixty-four Games. Illustrated with Fifty explanatory full-page Tableaux. This treatise on Solitaire, a pastime which is steadily gaining in popularity, embraces a number of new and original Games, and all the Games of Patience at present in favor with the most experienced players. This comprehensive work contains the following Games:

Auld Lang Syne.
Tam O'Shanter.
The Four Seasons.
Simplicity.
The Gathering of the Clans.
Napoleon at St. Helena.
The Calculation.
The Surprise Party.
The Four Kings.
The Clock.
The Garden.
The Queen's Audience.
The Phalanx.
The Idle Year.
The Chameleon.
La Belle Lucie.
The Shamrocks.
The House in the Wood.
The House on the Hill.
The Grand Duchess.
The Constitution.
The Beleaguered Castle.
The Citadel.
The Exiled Kings.
Penelope's Web.
Napoleon's Square.
The Court Yard.
The Windmill.
Leoni's Own.
La Nivernaise.
The Four Corners.
The Baker's Dozen.
The Salic Law.
The Sultan of Turkey.
The Fortress.
The Hemispheres.
The Elevens.
The Chester Game.
The Shah of Persia.
The Empress of India.
The Zodiac.
The Blockade.
The Besieged City.
The Fourteens.
Napoleon's Favorite.
The Fifteen Puzzle.
The Contra-Dance.
The Betrothal.
The Reinforcements.
The Reserve.
The Frog.
The Pyramid.
The Quadrille.
The Chatelaine.
The Order of Precedence.
The Congress.
Thirteen Down.
The Octagon.
Light and Shade.
St. Louis.
Rouge et Noir.
The Blondes and Brunettes.
The Royal Cotillion.
Nestor.

Each game is carefully and lucidly described, with the distinctive rules to be observed and hints as to the best means of success in play. The Tableaux furnish efficient aid in rendering the disposition of the cards necessary to each game plain and easily comprehensible. The difficulty usually attending descriptions of intricate games is reduced, as far as possible, by precision in method and terseness of expression in the text, and the illustrations serve to dispel any possible ambiguity that might be unavoidable without their aid. The work is attractive in style and elegant in execution, and will prove an interesting companion for many a solitary hour. Quarto. 143 pages. Board cover ..... 75 cts.
Cloth ..... $1 00.

Dick's Parlor Exhibitions, and How to Make them Successful.

Containing complete and detailed directions for preparing and arranging Parlor Exhibitions and Amateur Performances. It includes:

Tableaux Vivants.
Living Portraits.
Living Statuary.
Dame History's Peep Show.
Shadow Pantomimes.
Popular Ballads illustrated by appropriate action.
Charades of all kinds.
Parlor Pantomimes.
Punch and Judy.

AND FIFTY OTHER DIVERTING PARLOR PASTIMES AND AMUSEMENTS.

It contains also a full Catalogue of the celebrated "ART EXHIBITION," and a practical treatise on the wonderful SCIENCE OF SECOND-SIGHT, by the aid of which all the startling effects and achievements of second-sight may be performed by any one possessing a tolerable retentive memory.

This work is thoroughly practical and gives the fullest instructions for preparing and lighting the stage, the construction of the FRAMES FOR LIVING PORTRAITS, and shows how each performance can be presented with complete success. It is illustrated with numerous engravings explaining the text. 150 pages, paper cover ..... 30 cts.
Bound in boards, cloth back ..... 50 cts

Walker's Rhyming, Spelling and Pronouncing Dictionary of the English Language. Containing

I. *The whole Language arranged according to its terminations.*
II. *Every Word explained and divided into Syllables, exactly as pronounced.*
III. *Multitudes of Words, liable to a double pronunciation, fixed in their true sound by a Rhyme.*
IV. *Many of the most difficult Words rendered easy to be pronounced, by being classed according to their endings.*
V. *Numerous classes of Words ascertained in their pronunciation, by distinguishing them into perfect, nearly perfect and allowable Rhymes.*

To which is added critical and practical Observations on Orthography Syllabication, Pronunciation, an Index of Allowable Rhymes, with Authorities for their usage, etc. Royal 12mo, 700 pages.....$3.00

Book of Household Pets. Containing valuable instructions about the Diseases, Breeding, Training and Management of the Canary, Mocking Bird, Brown Thrush or Thrasher, Blue Bird, Yellow Bird, Scarlet Tanager, Bobolink, Baltimore Oriole, European Black Bird, Blue Jay, Blue and Yellow Macaw, Carolina Parrakeet, Cockatoo, Green and Gray Parrot, and the rearing and management of all kinds of Pigeons and Fancy Poultry, Rabbits, Squirrels, Guinea Pigs, White Mice and Dogs; together with a Comprehensive Treatise on the Principle and Management of the Salt and Fresh Water Aquarium, with instructions how to make, lay the foundation, and stock the Tank. Illustrated with 123 fine wood-cuts.
Bound in boards, cloth back.....50 cts.

Chesterfield's Art of Letter-Writing Simplified. A Guide to Friendly, Affectionate, Polite and Business Correspondence. Containing a collection of valuable information relative to the Art of Letter-Writing, with clear instructions how to begin and end Correspondence, Rules for Punctuation and Spelling, etc., with numerous examples of Letters and Notes, with several important hints on Love-letters.....15 cts.

The Life, Crime and Capture of John Wilkes Booth. With a full Sketch of the Conspiracy of which he was the Leader, and the Pursuit, Trial and Execution of his Accomplices, together with an original Poem on Abraham Lincoln. By George Alfred Townsend, a Special Correspondent. Illustrated on the cover with a fine portrait of the Assassin, and also containing Plans, Maps, etc. Octavo.....25 cts.

The Hindoo Fortune-Teller and Oracle of Destiny. Containing Ten Methods of Telling Fortunes with Cards, a complete system of Fortune Telling with Dice, together with Sixty-seven Good and Bad Omens, with their interpretation.....15 cts.

The Combination Fortune-Teller and Dictionary of Dreams. A Comprehensive Encyclopedia explaining all the different methods extant by which good and evil events, are foretold, containing 430 pages, and illustrated with numerous engravings and two large colored lithographs. 16mo, cloth.....$1.25.

The Play-Ground; or, Out-Door Games for Boys. A Book of Healthy Recreations for Youth, containing over a hundred Amusements including Games of Activity and Speed, Games with Toys, Marbles, Tops, Hoops, Kites, Archery, Balls; with Cricket, Croquet and Base-Ball. Splendidly illustrated with 124 fine wood-cuts. Bound in boards....50 cts.

10,000 Wonderful Things. Comprising the Marvelous and Rare, Eccentric and Extraordinary, in all Ages and Nations. Enriched with hundreds of illustrations. 12mo, cloth, gilt side.....$1.50

Allyn's Ritual of Freemasonry. Containing a complete Key to the following Degrees: Degree of Entered Apprentice; Degree of Fellow Craft; Degree of Master Mason; Degree of Mark Master; Degree of Past Master; Degree of Excellent Master; Degree of Royal Arch; Royal Arch Chapter; Degree of Royal Master; Degree of Select Master; Degree of Super-Excellent Master; Degree of Ark and Dove; Degree of Knights of Constantinople; Degree of Secret Monitor; Degree of Heroine of Jericho; Degree of Knights of Three Kings; Mediterranean Pass; Order of Knights of the Red Cross; Order of Knights Templar and Knights of Malta; Knights of the Christian Mark, and Guards of the Conclave; Knights of the Holy Sepulchre; The Holy and Thrice Illustrious Order of the Cross; Secret Master; Perfect Master; Intimate Secretary; Provost and Judge; Intendant of the Buildings, or Master in Israel; Elected Knights of Nine; Elected Grand Master; Sublime Knights Elected; Grand Master Architect; Knights of the Ninth Arch; Grand Elect, Perfect and Sublime Mason. Illustrated with 38 copper-plate engravings; to which is added, a Key to the Phi Beta Kappa, Orange and Odd Fellows Societies. By Avery Allyn, K. R. C. K. T. K. M., etc. 12mo, cloth....$5.00

Lester's "Look to the East." (Webb Work.) A Ritual of the First Three Degrees of Masonry. Containing the complete work of the Entered Apprentice, Fellow Craft and Master Mason's Degrees, and their Ceremonies, Lectures, etc. Edited by Ralph P. Lester. This complete and beautiful Pocket Manual of the First Three Degrees of Masonry, is printed in clear, legible type, and not obscured by any attempts at cypher or other perplexing contractions. It differs entirely from all other Manuals, from the fact that it contains neither the passwords, grips, nor any other purely esoteric matter, with which Masons, and Masons only, are necessarily entirely familiar. It affords, therefore, a thorough and valuable guide to the regular "work" in the above degrees, divested of everything that any member of the Fraternity would object to see in print, or hesitate to carry in his pocket. It gives the correct routine of

Opening and Closing the Lodge in each Degree.
Calling Off and calling On.
Calling the Lodge Up and Down.
The Entire Ceremonies of Initiating, Passing and Raising Candidates.
The Lectures all Ritually and Monitorially Complete.

Bound in cloth....$2.00
Leather tucks (pocket-book style), gilt edges....2.50

Duncan's Masonic Ritual and Monitor; *or, Guide to the Three Symbolic Degrees of the Ancient York Rite, Entered Aprentice, Fellow Craft and Master Mason.* And to the Degrees of Mark Master, Past Master, Most Excellent Master, and the Royal Arch. By Malcom C. Duncan. Explained and Interpreted by copious Notes and numerous Engravings. It is not so much the design of the author to gratify the curiosity of the uninitiated, as to furnish a Guide to the Younger Members of the Order, by means of which their progress from grade to grade may be facilitated. With the aid of this invaluable Masonic Companion, any mason can, in a short time, become qualified to take the Chair as Master of a Lodge Nothing is omitted in it that may tend to impart a full understanding o. the principles of Masonry. This is a valuable book for the Fraternity, containing, as it does, the Modern "Work" of the order. No Mason should be without it. Bound in cloth....$2.50
Leather tucks (pocket-book style), with gilt edges....3.00

Lander's Expose of Odd-Fellowship. Containing all the Lectures complete, with regulations for Opening, Conducting and Closing a Lodge; together with Forms of Initiation, Charges of the various Officers, etc., giving all the work in the following Degrees: 1st, or White Degree; 2d, or Covenant Degree; 3d, or Royal Blue Degree; 4th, or Remembrance Degree; 5th, or Scarlet Degree....25 cts.

Martine's Manual of Etiquette and Perfect Letter-Writer. For the use of both Ladies and Gentlemen. A great many books have been printed on the subject of Etiquette and correct behavior in society; but none of them are sufficiently comprehensive and matter-of-fact to suit the class of people who may be called new-beginners in fashionable life. This book explains in a plain, common-sense way, precisely how to conduct yourself in every position in society. This book also contains over 300 sensible letters and notes suitable to every occasion. It has some excellent model letters of friendship and business, and its model Love-Letters are unequaled. If any lady or gentleman desires to know how to *begin* a love correspondence, this is just the book they want. This volume contains the same matter as "*Martine's Hand-Book of Etiquette*" and "*Martine's Sensible Letter-Writer*," and, in fact, combines those two books bound together in one substantial volume of 373 pages. Cloth, gilt.....$1.50

Frost's Original Letter-Writer, and Laws and By-Laws of American Society, combined. Being a complete collection of Original Letters and Notes upon every imaginable subject of every-day life, and a condensed but thorough treatise on Etiquette and its Usages in America. By S. A. Frost. This book consists of Miss Frost's two celebrated works on Etiquette and Letter Writing, bound together in one substantial volume. Anybody who wants a book that will tell them how to appear to advantage in society, or how to write a letter on almost any subject, should send for a copy of this valuable work. 16mo, 378 pages, extra cloth.....$1.50

One Hundred and Thirty Comic Dialogues and Recitations. Being Barton's Comic Recitations and Humorous Dialogues, and Spencer's Comic Speeches and Dialogues, combined in one volume. This capital book contains an endless variety of Comic Speeches, Humorous Scenes, Amusing Burlesques and Diverting Dialogues. It embraces French, Dutch, Irish, Ethiopian and Yankee Stories, and from its fruitful pages may be selected enough fun to make any entertainment a success. Bound in cloth...$1.50

Frost's School and Exhibition Dialogues. Comprising Frost's Humorous Exhibition Dialogues, and Frost's Dialogues for Young Folks, combined in one volume. By getting this excellent book, the difficulty in procuring a good dialogue for a school exhibition will be entirely overcome. It contains sixty-one good dialogues of every shade and variety, and from its well-stored pages may be selected enough original matter to insure the success of a score of entertainments. Bound in cloth.....$1.50

Twenty-six Short and Amusing Plays for Private Theatricals. Being Howard's Drawing-room Theatricals and Hudson's Private Theatricals combined in one volume. This book, as the title implies, contains twenty-six of the best plays that can be selected for a private theatrical entertainment. It contains several amusing plays for one sex only, and is thus adapted for the army, navy, and male or female boarding-schools. It contains plain directions for getting up a good amateur performance. Bound in cloth.....$1.50

Dr. Valentine's Comic Lectures; or, Morsels of Mirth for the Melancholy. Comprising Comic Lectures on Heads, Faces, Noses, Mouths, Animal Magnetism, etc., with Specimens of Eloquence, Transactions of Learned Societies, Delineations of Eccentric Characters, Comic Songs, etc., etc. By Dr. W. Valentine. Illustrated with 12 portraits of Dr. Valentine in his most celebrated characters. Paper covers.....75 cts

Broad Grins of the Laughing Philosopher. This book is full of the drollest and queerest incidents imaginable, interspersed with jokes, quaint sayings and funny pictures. It also contains twenty-nine laughable engravings.....13 cts

The American Boy's Book of Sports and Games. A Repository of In and Out-Door Amusements for Boys and Youths. Containing 600 large 12mo pages. Illustrated with nearly 700 engravings, designed by White, Herrick, Weir and Harvey, and engraved by N. Orr. This is unquestionably the most attractive and valuable book of its kind ever issued in this or any other country. It was three years in preparation, and embraces all the sports and games that tend to develop the physical constitution, improve the mind and heart, and relieve the tedium of leisure hours, both in the parlor and the field. The engravings are in the first style of the art, and embrace eight full-page ornamental titles, and four large colored chromos, illustrating the several departments of the work, beautifully printed on tinted paper. The book is issued in the best style, being printed on fine sized paper, and handsomely bound. Extra cloth, gilt side and back, extra gold, beveled boards.....$2.00

Mrs. Crowen's American Lady's Cookery Book. Giving every variety of information for ordinary and holiday occasions, and containing over 1,200 Original Receipts for Preparing and Cooking Soups and Broths, Fish and Oysters, Clams, Mussels, Crabs and Terrapins, Meats of all kinds, Poultry and Game, Eggs and Cheese, Vegetables and Salads, Sauces of all kinds, fancy Desserts, Puddings and Custards, Pies and Tarts, Bread and Biscuit, Rolls and Cakes, Preserves and Jellies, Pickles and Catsups, Potted Meats, etc., etc.; with valuable hints on choosing and purchasing all kinds of provisions, on preparing ripe fruits for the table, Bills of Fare for the guidance of young housekeepers, the arrangement of the table for Dinner Parties, the Etiquette of the Dinner-table, Cookery for invalids, Carving made easy, etc., the whole being a complete system of American Cookery. By Mrs. T. J. Crowen. 480 pages, 12mo, cloth.....$1.50

The Reason Why of General Science. A careful collection of some thousands of Reasons for things which, though generally known, are imperfectly understood. It is a complete Encyclopedia of Science; and persons who have never had the advantage of a liberal education may, by the aid of this volume, acquire knowledge which the study of years only would impart in the ordinary course. It explains everything in Science that can be thought of, and the whole is arranged with a full index. 346 pages, bound in cloth, gilt, and illustrated with numerous wood-cuts..$1.50

Biblical Reason Why. A Handsome Book for Biblical Students, and a Guide to Family Scripture Readings. This work gives 1,494 Reasons, founded upon the Bible, and assigned by the most eminent Divines and Christian Philosophers, for the great and all-absorbing events recorded in the History of the Bible, the Life of our Saviour and the Acts of his Apostles. It will enable Sunday-school teachers to explain most of the obscure and difficult passages that occur in the Scriptures. Cloth, gilt..$1.50

The Reason Why of Natural History. An illustrated book of popular information on all matters relating to Birds, Beasts, Fishes, Reptiles, etc. It gives the Reasons for hundreds of interesting facts in connection with Zoology, and affords an immense amount of instruction in the peculiar habits and instincts of the various orders of the Animal Kingdom. Bound in cloth, gilt.....$1.50

The Three Volumes of the REASON WHY SERIES are uniform in size and style, and form a valuable addition to every Library.

Souillard's Book of Practical Receipts. For the use of Families, Druggists, Perfumers, Confectioners, and Dealers in Soaps and Fancy Articles for the Toilet. By F. A. Souillard. Paper covers...25 cts.

The Amateur Printer; *or, Type-Setting at Home.* A thorough and complete instructor for the amateur in all the details of the Printer's Art, giving practical information in regard to type, ink, paper and all the implements requisite, with illustrated directions for using them in a proper manner. It teaches how to set type in the stick, transfer the matter to the galley and make it up in forms; also how to take proofs and correct them, showing all the signs used by practical proof-readers in correcting proofs; it illustrates the plan of the type-case, showing the relative positions of the compartments allotted to the type of each letter, etc., and the correct manner of replacing or distributing type in the case. The practical instructions given in this work are complete and so plainly described that any amateur can become a good printer by studying and applying the information it contains. Paper covers. Price.....25 cts.

Talk of Uncle George to his Nephew About Draw Poker. Containing valuable suggestions in connection with this Great American Game; also instructions and directions to Clubs and Social Card Parties, whose members play only for recreation and pastime, with timely warnings to young players. Illustrated. In which Uncle George narrates to his nephew the experience he has gathered in the course of his travels West and East; showing him, in a chatty and familiar style, the devices, tricks, appliances, and advantages by which gentlemanly gamblers fleece the unsophisticated and unwary in the popular game of Draw Poker, and offering him plain and fatherly advice as to the best means for frustrating their efforts and avoiding their traps. Every one who takes a hand at "Draw" will be a gainer by perusing what Uncle George says about it, and become a wiser as well as a richer man. Quarto. Paper. Price..25 cts.

Proctor on Draw-Poker. A Critical Dissertation on "Poker Principles and Chance Laws." By Prof. Richard A. Proctor. An interesting Treatise on the Laws and Usages which govern the Game of Draw-Poker, with Practical Remarks upon the Chances and Probabilities of the Game, and a Critical Analysis of the Theories and Statistics advanced by Blackbridge and other writers on the subject, and especially in regard to their doctrines relating to cumulative recurrences. Small quarto.....15 cts.

Lander's Revised Work of Odd-Fellowship. Containing all the Lectures, complete, with Regulations for Opening, Conducting, and Closing a Lodge; together with Forms of Initiation, Charges of the Various Officers, etc., with the Complete work in the following Degrees: Initiation; First, or Pink Degree; Second, or Royal Blue Degree; Third, or Scarlet Degree. By Edwin F. Lander. This hand-book of the Revised Work of the Independent Order of Odd-Fellowship has been prepared in conformity with the amendments and alterations adopted by the Sovereign Grand Lodge of Canada in September, 1880. 16mo, paper cover, 25 cts.

The Jolly Joker; or, a Laugh all Round. An Immense Collection of the Funniest Jokes, Drollest Anecdotes and most Side-Splitting Oddities in existence, profusely illustrated from beginning to end, in the most mirth-provoking style. The illustrations alone are sufficient for a constant and long-sustained series of good, square laughs for all time. 12mo, 144 pages, illustrated cover.....25 cts.

Some Comicalities. A Whole Volume of Jolly Jokes, Quaint Anecdotes, Funny Stories, Brilliant Witticisms, and Crushing Conundrums, with as many droll illustrations to the page—and every page at that—as can be crowded into it. 144 pages Illustrated cover.....25 cts.

Dick's Dutch, French and Yankee Dialect Recitations.

An unsurpassed Collection of Droll Dutch Blunders, Frenchmen's Funny Mistakes, and Ludicrous and Extravagant Yankee Yarns, each Recitation being in its own dialect.

DUTCH DIALECT.

Der Mule Shtood on der Steamboad Deck.
Go Vay, Becky Miller.
Der Drummer.
Mygel Snyder's Barty.
Snyder's Nose.
Dyin' Vords of Isaac.
Fritz und I.
Betse und I Hafe Bust Up.
Schneider sees Leah.
Dot Funny Leetle Baby.
Schnitzerl's Philosopede.
Der Dog und der Lobster.
Schlosser's Ride.
Mine Katrine.
Maud Muller.
Ein Deutsches Lied.
Hans and Fritz.
Schneider's Tomatoes.
Deitsche Advertisement.
Vas Bender Henshpecked.
Life, Liberty and Lager.
Der Goot Lookin' Shnow.
Mr. Schmidt's Mistake.
House Again.
Dot Surprise Party.
Der Wreck of der Hezberus.
Isaac Rosenthal on the Chinese Question.
Hans Breitmann's Party.
Shoo Flies.
A Dutchman's Answer.
How Jake Schneider Went Blind.
I Vash so Glad I Vash Here.
The Dutchman and the Yankee.
How the Dutchman Killed the Woodchuck.
Der Nighd Pehind Grisdmas.
The Dutchman's Snake.
Yoppy's Varder und Hees Drubbles.
Dhree Shkaders.
Katrina Likes Me Poody Vell.
Hans in a Fix.
Leedle Yawcob Strauss.
How a Dutchman was Done.
Dot Lambs vot Mary Haf Got.
The Yankee and the Dutchman's Dog.
Zwei Lager.
Schneider's Ride.
The Dutchman and the Small-pox.
Tiamondts on der Prain.
A Dutchman's Testimony in a Steamboat Case.
Hans Breitmann and the Turners.

FRENCH DIALECT.

The Frenchman's Dilemma; or, Number Five Collect Street.
The Frenchman's Revenge.
Noozell and the Organ Grinder.
How a Frenchman Entertained John Bull.
Mr. Rogers and Monsieur Denise.
The Frenchman and the Landlord.
The Frenchman and the Sheep's Trotters.
A Frenchman's Account of the Fail.
I Vant to Fly.
The Generous Frenchman.
The Frenchman and the Flea Powder.
The Frenchman and the Rats.
Monsieur Tonson.
Vat You Please.
The Frenchman and the Mosquitoes.
The Frenchman's Patent Screw.
The Frenchman's Mistake.
Monsieur Mocquard Between Two Fires.

YANKEE DIALECT.

Mrs. Bean's Courtship.
Hez and the Landlord.
Squire Billings' Pickerel.
Deacon Thrush in Meeting.
The Yankee Fireside.
Peter Sorghum in Love.
Mrs. Smart Learns how to Skate.
Capt. Hurricane Jones on the Miracles.
The Dutchman and the Yankee.
The Yankee Landlord.
The Bewitched Clock.
The Yankee and the Dutchman's Dog.
Aunt Hetty on Matrimony.
The Courtin'.
Ebenezer on a Bust.
Sut Lovingood's Shirt.

This Collection contains all the best dialect pieces that are incidentally scattered through a large number of volumes of "Recitations and Readings," besides new and excellent sketches never before published. 170 pages, paper cover.....50 cts.
Bound in boards, cloth back.....50 cts.

Dick's Irish Dialect Recitations. A carefully compiled Collection of Rare Irish Stories, Comic, Poetical and Prose Recitations, Humorous Letters and Funny Recitals, all told with the irresistible Humor of the Irish dialect. Containing

Biddy's Troubles.
Birth of St. Patrick, The.
Bridget O'Hoolegoin's Letter.
Connor.
Dermot O'Dowd.
Dick Macnamara's Matrimonial Adventures.
Dying Confession of Paddy M'Cabe.
Father Molloy.
Father Phil Blake's Collection.
Father Roach.
Fight of Hell-Kettle, The.
Handy Andy's Little Mistakes.
How Dennis Took the Pledge.
How Pat Saved his Bacon.
Irish Astronomy.
Irish Coquetry.
Irish Drummer, The.
Irish Letter, An.
Irish Philosopher, The.
Irish Traveler, The.
Irishman's Panorama, The.
Jimmy McBride's Letter.
Jimmy Butler and the Owl.
King O'Toole and St. Kevin.
Kitty Malone.
Love in the Kitchen.
Micky Free and the Priest.
Miss Malony on the Chinese Question.
Mr. O'Hoolahan's Mistake.
Paddy Blake's Echo.
Paddy Fagan's Pedigree.
Paddy McGrath and the Bear.
Paddy O'Rafther.
Paddy the Piper.
Paddy's Dream.
Pat and the Fox.
Pat and the Gridiron.
Pat and his Musket.
Pat and the Oysters.
Pat's Criticism.
Pat's Letter.
Pat O'Flanigan's Colt.
Patrick O'Rcuke and the Frogs.
Paudeen O'Rafferty's Say Voyage.
Peter Mulrooney and the Black Filly.
Phaidrig Crohoore.
Rory O'More's Present to the Priest.
St. Kevin.
Teddy O'Toole's Six Bulls.
Wake of Tim O'Hara, The.
Widow Cummiskey, The.

This Collection contains, in addition to new and original pieces, all the very best Recitations in the Irish dialect that can be gathered from a whole library of "Recitation" books. It is full of sparkling witticisms and it furnishes also a fund of entertaining matter for perusal in leisure moments. 170 pages, paper cover.....50 cts.
Bound in boards, cloth back.....50 cts.

Beecher's Recitations and Readings. Humorous, Serious, Dramatic. Designed for Public and Private Exhibitions. Contents

Miss Maloney at the Dentist's
Lost and Found
Mygel Snyder's Barty
Magdalena
Jim Wolfe and the Cats
The Woolen Doll
The Charity Dinner
Go-Morrow, or, Lots Wife
The Wind and the Moon
Dyin' Words of Isaac
Maude Muller in Dutch
Moses the Sassy
Yarn of the "Nancy Bell"
Paddy the Piper
Schneider sees "Leah"
Caldwell of Springfield
Artemus Ward's Panorama
Tale of a Servant Girl
How a Frenchman Entertained John Bull
Tiamondts on der Prain
King Robert of Sicily
Gloverson the Mormon
De Pint wid Ole Pete
Pat and the Pig
The Widow Bedott's Letter
The Cry of the Children
The Dutchman and the Small-pox
Sculpin
Rats—Descriptive Recitation
A Reader Introduces Himself to an Audience
A Dutchman's Dolly Varden
"Rock of Ages"
Feeding the Black Fillies
The Hornet
The Glove and the Lions
I Vant to Fly
That Dog of Jim Smiley's
The Faithful Soul
"My New Pittayatees"
Mary Ann's Wedding
An Inquiring Yankee
The Three Bells
Love in a Balloon
Mrs. Brown on the Streets
Shoo Flies
Discourse by the Rev. Mr. Bosan
Without the Children
Signor Billsmethi's Dancing Academy
Der Goot Lookin Shnow
The Jumping Frog
The Lost Chord
The Tale of a Leg
That West-side Dog
How Dennis Took the Pledge
The Fisherman's Summons
Badger's Debut as Hamlet
Hezekiah Stole the Spoons
Paddy's Dream
Victuals and Drink
How Jake Schneider Went Blind
Aurelia's Young Man
Mrs. Brown on Modern Houses
Farm Yard Song
Murphy's Pork Barrel
The Prayer Seeker
An Extraordinary Phenomenon
The Case of Young Bangs
A Mule Ride in Florida
Dhree Shkaders

Paper covers. Price - - - - - - - - - - - - - - - - - - 30cts.
Bound in boards, cloth back - - - - - - - - - - - - - - - - 50cts.

Dick's Ethiopian Scenes, Variety Sketches and Stump Speeches.

Containing the following Rich Collection of Negro Dialogues, Scenes, Farces, End-Men's Jokes, Gags, Rollicking Stories, Excruciating Conundrums, Questions and Answers for Bones, Tambo and Interlocutor, etc. Contents:

I's Gwine to Jine de Masons
Jes' Nail dat Mink to de Stable Do'—Oration
But the Villain still Pursued Her—A Thrilling Tale
Bones at a Free-and-Easy
Buncombe Speech
Shakespeare Improved
End Gag—Bones and Tambo
A Man of Nerve—Comic Sketch
End Gag—Bones and Tambo
Uncle Pete—Darkey Sketch
The Rival Darkeys
The Stage-Struck Darkey
Add Ryman's Fourth of July Oration
Absent-Mindedness—Bones and Tambo
Don't Call a Man a Liar
The Mysterious Darkey
Rev Uncle Jim's Sermon
The 'Possum-Run Debating Society
Tim Murphy's Irish Stew
Brudder Bones in Love—Interlocutor and Bones
'Lixey; or, The Old Gum Game—Negro Scene
Brudder Bones' Duel
Brudder Bones' Sweetheart
Brudder Bones in Hard Luck
Two Left-Bones and Tambo
Speech on Boils
How Bones Cured a Smoky Chimney
Sermon on Keards, Hosses, Fiddlers, etc.
Huggin' Lamp-Posts
Not Opposed to Matrimony
How Pat Sold a Dutchman
The Coopers—one Act Farce
Questions Easily Answered—Bones and Tambo
Examination in Natural History—Minstrel Dialogue
O'Quirk's Sinecure
The Widower's Speech
Bones at a Raffle
Uncle Pete's Sermon
Bones at a Soiree—Interlocutor and Bones
Speech on Woman's Rights
Bones' Discovery
Mark Twain Introduces Himself — Characteristic Speech
Speech on Happiness
Burnt Corkers—Minstrel Dialogue
The Nervous Woman
The Five Senses—Minstrel Dialogue
The Dutchman's Experience
Essay on the Wheelbarrow
Bones at a Pic-Nic
The Virginia Mummy—Negro Farce
Brudder Bones in Clover
Artemus Ward's Advice to Husbands
Where the Lion Roareth, and the Wang-Doodle Mourneth
Romeo and Juliet in 1880
Artemus Ward's Panorama
Brudder Bones as a Carpet-Bagger—Interlocutor and Bones
Major Jones' Fourth of July Oration
Curiosities for a Museum—Minstrel Dialogue
Burlesque Oration on Matrimony
Brudder Bones on the Raging Canawl
The Snackin'-Turtle Man—Ethiopian Sketch
Bones' Dream—Ethiopian Sketch
Come and Hug Me
Widow O'Brien's Toast
Scenes at the Police Court—Musical Minstrel Dialogue
Brudder Bones as a Log-Roller
De Pint Wid Old Pete—Negro Dialect Recitation
A Touching Appeal—Dutch Dialect Recitation
Wounded in the Corners
Darkey Dialogue
End Gag—Interlocutor and Bones

178 pages, paper covers - - - - - - - - - - - - - - - - - 30cts.
Bound in board, cloth back - - - - - - - - - - - - - - - - 50cts.

Tambo's End-Men's Minstrel Gags. Containing some of the

best Jokes and Repartees of the most celebrated "burnt cork" performers of our day. Tambo and Bones in all sorts and manner of scrapes. This Book is full of Burnt-Cork Drolleries, Funny Stories, Colored Conundrums, Gags and Witty Repartee, all the newest side-splitting conversations between Tambo, Bones, and the Interlocutor, and will be found useful alike to the professional and amateur performer. Contents:

A Bird that can't be Plucked
Annihilating Time
At Last
Bashful
Bet, The
Big Fortune, A
Blackberrying
Black Swan, The
Bones and his little Game
Bones and the Monkey Tricks
Bones as a Fortune Teller
Bones as a Legitimate Actor
Bones as a Pilot
Bones as a Prize Fighter
Bones as a "Stugent"
Bones as a Traveler
Bones as a Victim to the Pen
Bones as a Walkist
Bones assists at the Performance of a New Piece
Bones attends a Seance
Bones finds Himself Famous
Bones gets Dunned
Bones gets Stuck
Bones has a Small Game with the Parson
Bones' Horse Race
Bones in an Affair of Honor
Bones in Love
Bones keeps a boarding House
Bones on the War Path
Bones on George Washington
Bones on the Light Fantastic
Bones Opens a Spout Shop
Bones Plays O'Fella
Bones sees a Ghost
Bones Slopes with Sukey Sly
Bones tells a "Fly" Story
Brother will come home to-night
Bones as a Carpet Bagger
Bones as an Inkslinger
Bones in a New Character
Bones in Clover
Bones' Love Scrape
"Cullud" Ball, The
Conundrums
Curious Boy
Dancing Mad
Dat's What I'd Like to Know
Definitions
De Mudder of Inwention
Difference, The
Don't Kiss every Puppy
"Far Away in Alabam'"
First White Man, The
Fishy Argument
Four-Eleven-Forty-Four
Four Meetings, The
From the Polks
Girl at the Sewing Machine
Hard Times
Hard to take a Hint
Heavy Spell, A
Highfalutin'
Horrible!
How Bones became a Minstrel
How Tambo took his Bitters
How to do it
Impulsive Oration
Inquisitive
Jealousest of her Sect
Legal Problem, A
Liberal Discount for Cash
Manager in a Fix, The
Mathematics
Merry Life, A
Momentous Question
Mosquitoes
Music
Notes
Ob Course
Our Shop Girls
Pomp and Ephy Green
Presidency on de Brain
Proposed Increase of Taxes
Railroad Catastrophe
Reality versus Romance
Rough on Tambo
Sassy Sam and Susie Long
School's In
Shakespeare with a Vengeance
Simple Sum in Arithmetic
Sleighing in the Park
Sliding Down the Hill
Style
Sublime
Swearing by Proxy
Tambo's Traveling Agent
That Dear Old Home
"The Pervisions, Josiar"
Thieves
Tonsorial
Toast, A
Uncle Eph's Lament
Waiting to See Him Off
You Bet
And 40 popular songs and dances.

Everything new and rich. Paper covers - - - - - - - - - - - 30cts.
Bound in boards, with cloth back - - - - - - - - - - - - - 50cts.

McBride's Comic Speeches and Recitations. Designed for

Schools, Literary and Social Circles. By H. Elliott McBride, Author of "McBride's Humorous Dialogues," etc., etc. This is one of the very best series of original speeches, in Yankee, Darkey, Spread-Eagle and village styles, with a number of diverting addresses and recitations, and funny stories, forming an excellent volume of selections for supplying the humorous element of an exhibition. Contents:

A Burst of Indignation
Disco'se by a Colored Man
A Trumpet Sermon
Sarmon on Skilletvillers
Nancy Matilda Jones
Hezekiah's Proposal
About the Billikinses
Betsy and I are Out Once More
A Stump Speech
About Katharine
Deborah Doolittle's Speech on Women's Rights
A Salutatory
A Mournful Story
An Address to Schoolboys
Zachariah Popp's Courtship and Marriage
A Sad Story
How to Make Hasty Pudding
My Matilda Jane
Courtship, Marriage, Separation and Reunion
Lecture by a Yankee
A Colored Man's Disco'se on Different Subjects
A Girl's Address to Boys
McSwinger's Fate
Peter Peabody's Stump Speech
Mr. Styx Rejoices on Account of a New Well Spring
Victuals and Drink
Speech by Billy Higgins on the Destruction of His Rambo Apple Tree
A Boy's Address to Young Ladies
An Old Man's Address to Young Wives
Salu-ta-tat-u-a-ry
Valedictory.

Paper covers, Illuminated - - - - - - - - - - - - - - 30cts.
Board covers, Illuminated - - - - - - - - - - - - - - 50cts.

Burton's Amateur Actor. A Complete Guide to Private Theatricals; giving plain directions for arranging, decorating and lighting the Stage and its appurtenances, with rules and suggestions for mounting, rehearsing and performing all kinds of Plays, Parlor Pantomimes and Shadow Pantomimes. Illustrated with numerous engravings, and including a selection of original Plays, with Prologues, Epilogues, etc. By C. E. Burton.

CONTENTS.

How to form an Amateur Company.
Duties of the Manager and Prompter.
Theatrical Music.
Rules for an Amateur Company.
How to Arrange a Stage.
How to Make a Curtain.
How to Light the Stage.
Colored and Calcium Light Effects.
How to Make and Paint the Scenes.
How to Imitate Moonlight, Sunrise, Thunder, Rain, Wind and various other effects.
How to make all kinds of "Properties."
How to make up Dresses, Wigs, Beards, etc.
How to "make up" the Face to imitate Old Men and other characters.
General Directions for Acting.
Stage Business, Entrances and Exits.
Four Appropriate Prologues; Three Epilogues.
On the Selection of Plays.
A Family Fix. Comedy for Three Males and three Females.
The Philopena. Comedy for two Males and one Female.
Directions for Performing Parlor Pantomimes.
Love's Obstacles; or, Jack's Triumph. An Original Parlor Pantomime.
Complete Directions for Performing Shadow Pantomimes.
Detailed Instructions for producing all Shadow Illusions.
The Feejee Islanders at Home. An Original and unequaled Shadow Pantomime.
A list of Farces, Comedies, etc., specially adapted to Parlor Performances, with the Characters of Each Enumerated and Described.

16mo, illuminated paper covers. Price.....30 cts.
Bound in Boards.....50 cts.

Howard's Book of Drawing-Room Theatricals. A collection of short and amusing plays in one act and one scene, especially adapted for private performances; with practical directions for their preparation and management. Some of the plays are adapted for performers of one sex only.

CONTENTS.	Males.	Females.
Explanations of stage directions.		
Hints to Amateurs.		
The Student's Frolic	3	2
A Household Fairy	1	1
A Kiss in the Dark	2	3
Mrs. Willis' Will		5
Jack of all Trades	6	
His First Brief	3	2
A Sudden Arrival	5	
A Medical Man	2	1
A Terrible Secret	2	2
Poisoned	4	
An Eligible Situation	2	6
"Wanted a Young Lady"	2	1

Paper-Covers. Price.....30 cts.
Bound in boards, with cloth back.....50 cts.

LIBRARY OF CONGRESS
0 014 755 007 8

JERRY THOMAS'

BAR-TENDER'S GUIDE

CONTAINING

RECEIPTS FOR MIXING

ALL KINDS OF

PUNCH
EGG NOG
JULEPS
SMASHS
COBBLERS
COCKTAILS

SANGAREES
MILK PUNCH
TODDIES
SLINGS
SOURS
FLIPS

AND 200 OTHER FANCY DRINKS